

NEIPA 4

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **48**
- SRM **5.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (73%)	79 %	6
Grain	Strzegom Monachijski typ I	0.25 kg (3.6%)	79 %	16
Grain	Płatki pszeniczne	0.8 kg (11.7%)	70 %	3
Grain	Płatki owsiane	0.8 kg (11.7%)	70 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	15 min	13 %
Boil	Amarillo	10 g	15 min	7 %
Boil	Azacca	10 g	15 min	12 %
Boil	Mosaic	10 g	15 min	10.4 %
Whirlpool	Citra	20 g	30 min	11.7 %
Whirlpool	Amarillo	20 g	30 min	7 %
Whirlpool	Azacca	20 g	30 min	12 %
Whirlpool	Mosaic	20 g	30 min	10.4 %
Dry Hop	Citra	30 g	4 day(s)	13 %
Dry Hop	Amarillo	30 g	4 day(s)	7 %

Dry Hop	Azacca	30 g	4 day(s)	12 %
Dry Hop	Mosaic	30 g	4 day(s)	10.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	1200 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	chlerek wapnia 99%	6 g	Boil	60 min
Water Agent	sól epton siarczan Mg	2 g	Boil	60 min
Water Agent	witamina C	4 g	Bottling	---