

## NEIPA 4

---

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **13**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **7 %/h**
- Boil size **29.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **27.8 liter(s)**

### Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **20 min**

### Mash step by step

- Heat up **20.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **20 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield  | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt | 2 kg (28.8%)   | 85 %   | 7   |
| Grain | Castle Pilsen 2RS         | 2 kg (28.8%)   | 80.5 % | 4   |
| Grain | Simpsons - Wheat Malt     | 1.4 kg (20.1%) | 85 %   | 4   |
| Grain | Płatki pszeniczne         | 0.25 kg (3.6%) | 85 %   | 3   |
| Grain | Płatki owsiane            | 0.65 kg (9.4%) | 85 %   | 3   |
| Grain | Diastatyczny              | 0.25 kg (3.6%) | 80 %   | 4   |
| Grain | Weyermann - Carahell      | 0.4 kg (5.8%)  | 77 %   | 26  |

### Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| First Wort          | Cashmere Uniw.         | 10 g   | 30 min   | 9.4 %      |
| Boil                | Columbus/Tomahawk/Zeus | 10 g   | 15 min   | 15.7 %     |
| Aroma (end of boil) | Mosaic                 | 30 g   | 0 min    | 12.5 %     |
| Aroma (end of boil) | Cashmere Uniw.         | 13 g   | 0 min    | 9.4 %      |
| Dry Hop             | Centennial             | 33 g   | 7 day(s) | 10 %       |

|         |       |      |          |        |
|---------|-------|------|----------|--------|
| Dry Hop | Citra | 33 g | 3 day(s) | 13.1 % |
|---------|-------|------|----------|--------|

## Yeasts

| Name                   | Type | Form | Amount | Laboratory |
|------------------------|------|------|--------|------------|
| East Coast New England | Ale  | Dry  | 11 g   | ---        |