

Neipa #4

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **67**
- SRM **7.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 4 kg (61.5%) | 81 % | 4 |
| Grain | Oats, Flaked | 1 kg (15.4%) | 80 % | 2 |
| Grain | wheat, flaked | 1 kg (15.4%) | 80 % | 2 |
| Grain | Abbey Malt Weyermann | 0.5 kg (7.7%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Whirlpool | Citra | 25 g | 30 min | 12.9 % |
| Whirlpool | Mosaic | 25 g | 30 min | 12.5 % |
| Aroma (end of boil) | sabro | 25 g | 30 min | 14.8 % |
| Dry Hop | Citra | 35 g | 2 day(s) | 12.9 % |
| Dry Hop | Mosaic | 35 g | 2 day(s) | 12.5 % |
| Dry Hop | sabro | 75 g | 2 day(s) | 14.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| hazy daze 2 | Ale | Slant | 150 ml | --- |