

NEIPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU ---
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.6 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **7.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|-----------------|-------|-----|
| Grain | Pilzneński | 1.85 kg (69.8%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (15.1%) | 85 % | 3 |
| Grain | Pszeniczny | 0.4 kg (15.1%) | 60 % | 4 |