

# NEIPA FPD

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **2**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **29.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5.5 kg (64.7%) | 80 %  | 4   |
| Grain | Pszeniczny          | 1.5 kg (17.6%) | 85 %  | 4   |
| Grain | Oats, Flaked        | 1 kg (11.8%)   | 80 %  | 2   |
| Grain | Rye Malt            | 0.5 kg (5.9%)  | 63 %  | 10  |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Whirlpool | Simcoe     | 100 g  | 1 min    | 15 %       |
| Dry Hop   | Vic Secret | 100 g  | 4 day(s) | 16.3 %     |
| Dry Hop   | Galaxy     | 100 g  | 4 day(s) | 15 %       |

## Yeasts

| Name      | Type | Form  | Amount | Laboratory |
|-----------|------|-------|--------|------------|
| Hazy daze | Ale  | Slant | 175 ml | Fermentis  |