

NEIPA FPD

- 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 |