

## NEIPA II

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **3**
- SRM **4.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- 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 **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.4 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **22.4 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (42.9%)	81 %	4
Grain	Viking Pale Ale malt	2 kg (28.6%)	80 %	5
Grain	Płatki owsiane	1 kg (14.3%)	85 %	3
Grain	Płatki pszeniczne	1 kg (14.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Galaxy	50 g	---	15 %
Aroma (end of boil)	Oktawia	25 g	5 min	7.1 %
Whirlpool	Citra	50 g	---	12 %
Whirlpool	Oktawia	25 g	---	7.1 %
Dry Hop	Galaxy	50 g	2 day(s)	15 %
Dry Hop	Citra	50 g	1 day(s)	12 %
Dry Hop	Oktawia	50 g	2 day(s)	7.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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WLP095	Ale	Slant	200 ml	---
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas L-askorbinowy	4 g	Bottling	---
Water Agent	laktoza	100 g	Boil	10 min
Fining	wirflock	0.5 g	Boil	10 min