

NEIPA Sweet Release

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **33**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.9 kg (65%)	82 %	4
Grain	Platki owsiane Crisp	1.6 kg (26.7%)	60 %	3
Grain	Chit Malt	0.5 kg (8.3%)	50 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	HBC586	30 g	30 min	12.8 %
Dry Hop	Talus	100 g	3 day(s)	7.8 %
Dry Hop	Nectaron	100 g	3 day(s)	13.6 %
Dry Hop	Motueka Cryo	50 g	3 day(s)	17 %

Yeasts

Name	Type	Form	Amount	Laboratory
WHC Sweet Release	Ale	Dry	11 g	---