

## Neipa vol 2

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **35**
- SRM **5.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (53.3%)	81 %	4
Grain	Pszeniczny	1 kg (13.3%)	85 %	4
Grain	Weyermann - Carapils	1 kg (13.3%)	78 %	4
Grain	Abbey Malt Weyermann	0.5 kg (6.7%)	75 %	45
Grain	Płatki owsiane	0.5 kg (6.7%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (6.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Mosaic	25 g	20 min	10 %
Boil	Citra	25 g	20 min	12 %
Dry Hop	Citra	70 g	5 day(s)	12 %
Dry Hop	Mosaic	25 g	5 day(s)	10 %
Dry Hop	Dr Rudi	50 g	5 day(s)	11.8 %
Dry Hop	Palisade	50 g	5 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis