

## NEIPA / W

---

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **38**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **70 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (60%)	81 %	4
Grain	Pszeniczny	1 kg (20%)	80 %	4
Grain	Płatki owsiane	1 kg (20%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	60 min	15 %
Whirlpool	Galaxy	50 g	5 min	15 %
Whirlpool	Citra	50 g	5 min	11 %
Whirlpool	Amarillo	50 g	5 min	9.5 %
Dry Hop	Galaxy	100 g	2 day(s)	15 %
Dry Hop	Sabro	100 g	2 day(s)	15 %
Dry Hop	Galaxy	100 g	2 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 - Coastal Haze	Ale	Liquid	100 ml	White Labs

Lallemand - LalBrew American East Coast - New England	Ale	Dry	11 g	Lallemand
---	-----	-----	------	-----------