

NEIPka?

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **35**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **68 C**, Time **70 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.5 kg (56.3%) | 80 % | 4 |
| Grain | Briess - Pale Ale Malt | 1.5 kg (18.8%) | 80 % | 7 |
| Adjunct | Płatki owsiane | 0.5 kg (6.3%) | 60 % | 3 |
| Grain | Pszeniczny | 1 kg (12.5%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (6.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|-----------|------------|
| Boil | horizon USA | 20 g | 60 min | 12.9 % |
| Boil | Citra | 10 g | 50 min | 12 % |
| Boil | Amarillo | 10 g | 50 min | 9.5 % |
| Dry Hop | Citra | 60 g | 12 day(s) | 12 % |
| Dry Hop | Mosaic | 40 g | 12 day(s) | 10 % |
| Dry Hop | Amarillo | 50 g | 10 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Slant | 100 ml | Lallemand |