

# NextGeneration NAEIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **23**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (65.6%)	81 %	4
Grain	Pszeniczny	1 kg (16.4%)	85 %	4
Grain	Płatki owsiane	0.4 kg (6.6%)	85 %	3
Grain	Płatki pszeniczne	0.4 kg (6.6%)	85 %	3
Grain	Viking carmel pale	0.3 kg (4.9%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Denali	20 g	15 min	14 %
Whirlpool	Denali	30 g	3 min	14 %
Whirlpool	Azzaca	30 g	3 min	14 %
Whirlpool	Galaxy	30 g	3 min	14.5 %
Dry Hop	Galaxy	20 g	10 day(s)	14.5 %
Dry Hop	Azzaca	20 g	10 day(s)	14 %
Dry Hop	Galaxy	50 g	3 day(s)	14.5 %
Dry Hop	Azzaca	50 g	3 day(s)	14 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM 55	Ale	Liquid	250 ml	FM