

# Polish NEIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **47**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.4 kg (66.7%)	82 %	4
Grain	BESTMALZ - Best Heidelberg	0.4 kg (11.1%)	80.5 %	3
Grain	Płatki pszeniczne	0.4 kg (11.1%)	85 %	3
Grain	Płatki owsiane	0.4 kg (11.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Amora Preta	35 g	20 min	9 %
Whirlpool	Vermelho	35 g	20 min	8.1 %
Whirlpool	Zula	35 g	20 min	9.7 %
Dry Hop	Amora Preta	60 g	3 day(s)	9 %
Dry Hop	Vermelho	60 g	3 day(s)	8.1 %
Dry Hop	Zula	60 g	3 day(s)	9.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
A38-Juice	Ale	Slant	70 ml	---