Neipa #3

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **38**
- SRM **6.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **18.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **18.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg *(63.5%)*	80 %	4
Grain	Oats, Flaked	1 kg *(15.9%)*	80 %	2
Grain	Wheat, Flaked	1 kg *(15.9%)*	77 %	4
Grain	Abbey Malt Weyermann	0.3 kg *(4.8%)*	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Galaxy	20 g	30 min	15 %
Whirlpool	Citra	25 g	30 min	12 %
Whirlpool	Mosaic	25 g	30 min	10 %
Dry Hop	Galaxy	40 g	2 day(s)	15 %
Dry Hop	Citra	40 g	2 day(s)	12 %
Dry Hop	Mosaic	40 g	2 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Hazy daze 2	Ale	Slant	150 ml	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.