

NEIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **55**
- SRM **6.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3 kg (73.2%)	80 %	8
Grain	Płatki pszeniczne	0.5 kg (12.2%)	60 %	3
Grain	Płatki owsiane	0.5 kg (12.2%)	60 %	3
Grain	Biscuit Malt	0.1 kg (2.4%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	superdelic	10 g	60 min	9.9 %
Aroma (end of boil)	mouteka	15 g	10 min	7.5 %
Whirlpool	Nelson Sauvín	30 g	30 min	12.3 %
Whirlpool	mouteka	15 g	30 min	7.5 %
Dry Hop	Nelson Sauvín	20 g	10 day(s)	12.3 %
po 3 dniach fermentacji				
Dry Hop	mouteka	15 g	10 day(s)	7.5 %
po 3 dniach fermentacji				
Dry Hop	Nelson Sauvín	30 g	4 day(s)	12.3 %
Dry Hop	superdelic	40 g	4 day(s)	7.5 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
Gozdawa - BW11 Bavarian Wheat	Wheat	Dry	10 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Water Agent	Witamina c	5 g	Bottling	---