NEIPA 2020 v1

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **33**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg *(50%)*	81 %	4
Grain	Malteurop Pszeniczny	1 kg *(16.7%)*	81 %	6
Grain	Płatki pszeniczne	1 kg *(16.7%)*	85 %	3
Grain	Płatki owsiane	1 kg *(16.7%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	50 g	15 min	13.1 %
Whirlpool	Galaxy	50 g	15 min	15 %
Dry Hop	Mosaic	50 g	10 day(s)	12.2 %
Dry Hop	Mosaic	50 g	14 day(s)	12.2 %
Dry Hop	Mosaic	25 g	3 day(s)	12.2 %
Dry Hop	Citra	25 g	3 day(s)	13.1 %
Dry Hop	Galaxy	25 g	3 day(s)	15 %
Dry Hop	Mosaic	25 g	3 day(s)	13.2 %
Dry Hop	Galaxy	25 g	3 day(s)	15 %

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

Dry Hop	Citra	25 g	3 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	100 ml	Fermentum Mobile
Lallemand New England	Ale	Dry	11 g	Lallemand