

## # 158 NEIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **31**
- SRM **3.6**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **15 %**
- Size with trub loss **20.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

### Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **23.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4.7 kg (67.6%)	80.5 %	2
Grain	Pszeniczny	0.5 kg (7.2%)	70 %	4
Grain	Płatki owsiane	1.5 kg (21.6%)	60 %	3
Sugar	Maltodekstryna	0.25 kg (3.6%)	1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	15 min	11.5 %
Boil	Talus	50 g	10 min	7.5 %
Dry Hop	Talus	50 g	5 day(s)	7.5 %
Dry Hop	Riwaka	50 g	5 day(s)	3.5 %
Dry Hop	Sabro cryo	50 g	5 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	1000 ml	Fermentum Mobile