

## #26 NEIPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **17**
- SRM **4.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **24.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Pilzneński           | 3 kg (42.9%) | 81 %  | 4   |
| Grain | Pszeniczny           | 1 kg (14.3%) | 85 %  | 4   |
| Grain | Słód owsiany Fawcett | 1 kg (14.3%) | 61 %  | 5   |
| Grain | Płatki pszeniczne    | 1 kg (14.3%) | 60 %  | 3   |
| Grain | Płatki owsiane       | 1 kg (14.3%) | 60 %  | 3   |

### Hops

| Use for   | Name         | Amount | Time     | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil      | Enigma       | 10 g   | 60 min   | 17.1 %     |
| Whirlpool | Enigma (AUS) | 40 g   | ---      | 17.2 %     |
| Whirlpool | Sabro        | 50 g   | ---      | 15 %       |
| Dry Hop   | Enigma (AUS) | 50 g   | 3 day(s) | 17.2 %     |
| Dry Hop   | Sabro        | 50 g   | 3 day(s) | 15 %       |
| Whirlpool | Nectaron     | 50 g   | 0 min    | 10.5 %     |
| Dry Hop   | Nectaron     | 50 g   | 3 day(s) | 10.5 %     |

### Yeasts

| <b>Name</b>                   | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------------------------|-------------|-------------|---------------|-------------------|
| WLP518 - Opshaug<br>Kveik Ale | Ale         | Liquid      | 70 ml         | White Labs        |

### **Extras**

| <b>Type</b> | <b>Name</b>     | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-----------------|---------------|----------------|-------------|
| Water Agent | gips piwowarski | 2 g           | Mash           | 60 min      |
| Water Agent | chlorek wapnia  | 5 g           | Mash           | 60 min      |
| Water Agent | sól kuchenna    | 2 g           | Mash           | 60 min      |