

# Citra+Galaxy NEIPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **27**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (32.8%)	80 %	5
Grain	Oats, Flaked	0.8 kg (13.1%)	80 %	2
Grain	Barley, Flaked	0.4 kg (6.6%)	70 %	4
Grain	Wheat, Flaked	0.4 kg (6.6%)	77 %	4
Grain	Strzegom Pilzneński	2.5 kg (41%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	15 min	12.9 %
Boil	Galaxy	15 g	15 min	14.5 %
Boil	Citra	15 g	5 min	12.9 %
Boil	Galaxy	15 g	5 min	14.5 %
Whirlpool	Citra	20 g	0 min	12.9 %
80 st 15 minut				
Whirlpool	Galaxy	20 g	0 min	14.5 %
80 st 15 minut				
Dry Hop	Citra	50 g	3 day(s)	12.9 %
Dry Hop	Galaxy	50 g	3 day(s)	14.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1056 American Ale	Ale	Slant	150 ml	Wyeast Labs