

NEIPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **33**
- SRM **4.3**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (78.9%)	80 %	5
Grain	Płatki pszeniczne	0.5 kg (8.8%)	60 %	3
Grain	Płatki owsiane	0.4 kg (7%)	60 %	3
Grain	Pszeniczny	0.3 kg (5.3%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Citra	30 g	5 min	12 %
Boil	Mosaic	30 g	5 min	10 %
Aroma (end of boil)	Citra	55 g	0 min	12 %
Aroma (end of boil)	Mosaic	70 g	0 min	10 %
Dry Hop	Strata	200 g	3 day(s)	13.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1318 London Ale III	Ale	Liquid	125 ml	Wyeast Labs