

# Neipa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **25**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **43 liter(s)**
- Trub loss **5 %**
- Size with trub loss **45.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **56.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.4 liter(s)**
- Total mash volume **51.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **1 min**

## Mash step by step

- Heat up **38.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **72C**
- Sparge using **31.3 liter(s)** of **76C** water or to achieve **56.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	10 kg (75.2%)	80 %	7
Grain	Oats, Flaked	1.8 kg (13.5%)	80 %	2
Grain	Rice, Flaked	1 kg (7.5%)	70 %	2
Sugar	Candi Sugar, Clear	0.5 kg (3.8%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	30 min	10 %
Aroma (end of boil)	Hallertau Blanc	50 g	15 min	11 %
Whirlpool	Citra	30 g	5 min	12 %
Dry Hop	Mosaic	50 g	7 day(s)	10 %
Dry Hop	Hallertau Blanc	50 g	7 day(s)	11 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Ale Y514	Ale	Dry	25 g	AB Mauri