

# NEIPA 16 BLG

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **42**
- SRM **4**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **20 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (52.6%)	85 %	5
Grain	Strzegom Pilznieński	1.9 kg (28.6%)	85 %	4
Grain	Płatki pszeniczne	0.625 kg (9.4%)	95 %	3
Grain	Płatki owsiane	0.625 kg (9.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	5 min	10 %
Aroma (end of boil)	Centennial	50 g	15 min	10.5 %
Aroma (end of boil)	Cascade	62 g	15 min	6 %
Dry Hop	Ekuanot	50 g	9 day(s)	14 %
Dry Hop	Enigma (AUS)	50 g	7 day(s)	17.2 %
Dry Hop	Eureka!	75 g	4 day(s)	18 %
Dry Hop	Bravo	44 g	4 day(s)	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Fermentis