

# NEIPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **29**
- SRM **4.5**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (83.3%) | 80 %  | 5   |
| Grain | Pilzneński           | 1 kg (16.7%) | 81 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Mosaic  | 10 g   | 60 min   | 10 %       |
| Boil                | Chinook | 10 g   | 30 min   | 13 %       |
| Boil                | Mosaic  | 20 g   | 5 min    | 10 %       |
| Boil                | Chinook | 20 g   | 5 min    | 13 %       |
| Aroma (end of boil) | Mosaic  | 20 g   | 0 min    | 10 %       |
| Aroma (end of boil) | Chinook | 20 g   | 0 min    | 13 %       |
| Dry Hop             | Mosaic  | 50 g   | 5 day(s) | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 1 g    | Fermentis  |