

# NEIPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **38**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **35.1 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **27.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (64.1%)	80 %	4
Grain	Płatki pszeniczne	1 kg (12.8%)	60 %	3
Grain	Płatki owsiane	1 kg (12.8%)	60 %	3
Grain	Strzegom Pszeniczny	0.8 kg (10.3%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	33.33 g	20 min	13.2 %
Whirlpool	Mosaic	33.33 g	20 min	12.8 %
Whirlpool	Enigma (AUS)	33.33 g	20 min	18.2 %
Dry Hop	Citra	66.66 g	3 day(s)	13.2 %
Dry Hop	Mosaic	66.66 g	3 day(s)	12.8 %
Dry Hop	Enigma (AUS)	66.66 g	3 day(s)	18.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis