

# NEIPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **18**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.5 liter(s)**
- Total mash volume **31.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **23.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (63.7%)	81 %	4
Grain	Pszeniczny	1.5 kg (19.1%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (6.4%)	60 %	3
Grain	Płatki owsiane	0.5 kg (6.4%)	60 %	3
Grain	Carahell	0.25 kg (3.2%)	77 %	26
Grain	Słód Caramunich Typ II Weyermann	0.1 kg (1.3%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	10 min	10 %
Aroma (end of boil)	Amarillo	25 g	5 min	9.5 %
Whirlpool	Mosaic	25 g	10 min	10 %
Whirlpool	Amarillo	25 g	10 min	9.5 %
Dry Hop	Equinox	100 g	2 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis