

# NEIPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **25**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (66.7%)	79 %	6
Grain	Strzegom Pszeniczny	0.5 kg (11.1%)	81 %	6
Grain	Płatki pszeniczne	0.6 kg (13.3%)	85 %	3
Grain	Płatki owsiane	0.4 kg (8.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	20 g	0 min	12 %
Whirlpool	Citra	20 g	30 min	12 %
Whirlpool	Mosaic	20 g	30 min	10 %
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	Mosaic	30 g	4 day(s)	10 %
Dry Hop	Equinox	50 g	2 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis