

# NEIPA

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- Gravity **14.5 BLG**
- ABV ---
- IBU **70**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **25.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **65 C**, Time **35 min**
- Temp **74 C**, Time **25 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **35 min** at **65C**
- Keep mash **25 min** at **74C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (61.5%)	80 %	5
Grain	Pszeniczny	0.7 kg (13.5%)	85 %	4
Grain	Płatki owsiane	1 kg (19.2%)	85 %	3
Grain	Briess - Carapils Malt	0.3 kg (5.8%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	15 g	60 min	16.3 %
Boil	Mosaic	15 g	60 min	11.8 %
Boil	Vic Secret	10 g	15 min	16.3 %
Aroma (end of boil)	Cascade	35 g	15 min	7.1 %
Dry Hop	Oktawia	50 g	4 day(s)	7.8 %
Dry Hop	Vic Secret	35 g	4 day(s)	16.3 %
Aroma (end of boil)	Mosaic	35 g	0 min	11.8 %
Dry Hop	Vic Secret	40 g	4 day(s)	16.3 %
Boil	Cascade	15 g	15 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	10 g	Danstar

## Notes

- Ostatecznie na zimno będzie mniej chmielu o jakieś 10do 15g bo postanowiłem tuż przed wyłączeniem palnika jeszcze dorzucić chyba fasady i oktawie  
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