

NEIPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **34**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.7 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | Pilzneński | 5 kg (80.9%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 0.78 kg (12.6%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (6.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Amarillo | 20 g | 60 min | 9.5 % |
| Boil | Amarillo | 20 g | 10 min | 9.5 % |
| Boil | Jarrylo | 30 g | 5 min | 15 % |
| Boil | Amarillo | 20 g | 0 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|--------|--------|------------|
| neipa | Ale | Liquid | 15 ml | Biowar |