

# NEIPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **4.5**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **29.1 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **22.9 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (80.6%)  | 80 %  | 5   |
| Grain | Strzegom Pszeniczny  | 0.6 kg (9.7%) | 81 %  | 6   |
| Grain | Płatki owsiane       | 0.4 kg (6.5%) | 85 %  | 3   |
| Grain | Płatki pszeniczne    | 0.2 kg (3.2%) | 85 %  | 3   |

## Hops

| Use for   | Name               | Amount | Time     | Alpha acid |
|-----------|--------------------|--------|----------|------------|
| Whirlpool | Centennial         | 30 g   | 30 min   | 9.7 %      |
| 77 stopni |                    |        |          |            |
| Whirlpool | Citra              | 30 g   | 30 min   | 12 %       |
| 77 stopni |                    |        |          |            |
| Whirlpool | Falconer's Flight® | 30 g   | 30 min   | 10.7 %     |
| 77 stopni |                    |        |          |            |
| Dry Hop   | Centennial         | 60 g   | 2 day(s) | 9.7 %      |
| Dry Hop   | Citra              | 60 g   | 2 day(s) | 12 %       |
| Dry Hop   | Falconer's Flight® | 50 g   | 2 day(s) | 10.7 %     |
| Dry Hop   | Mosaic             | 30 g   | 2 day(s) | 10 %       |

## Yeasts

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-33 | Ale         | Dry         | 11.5 g        | ---               |