

NEIPA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **32**
- SRM **3.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **40.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **31.8 liter(s)** of **76C** water or to achieve **48.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------------|----------------|-------|-----|
| Grain | Słód Pilzneński Viking Malt 3,2-4,5 | 4.5 kg (52.9%) | 80 % | 4 |
| Grain | Słód pszeniczny jasny 3,5-6 EBC | 2 kg (23.5%) | 82 % | 5 |
| Grain | Płatki owsiane | 1 kg (11.8%) | 85 % | 3 |
| Grain | Płatki jęczmienne 3-45 EBC | 1 kg (11.8%) | --- % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------------|--------|----------|------------|
| Dry Hop | Cascade USA aromatyczny | 90 g | 7 day(s) | 5.5 % |
| Dry Hop | Centennial | 90 g | 7 day(s) | 10.5 % |
| Boil | Columbus/Tomahawk/Zeus | 45 g | 30 min | 15.5 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|-----------|----------|
| Flavor | pulpa Mango | 1800 g | Secondary | 7 day(s) |