

NEIPA I

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **6**
- SRM **4.4**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **15 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.9 kg (70.7%) | 82 % | 4 |
| Grain | Płatki owsiane | 0.6 kg (14.6%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.6 kg (14.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Mosaic | 10 g | 5 min | 10 % |
| Whirlpool | Mosaic | 35 g | 1 min | 10 % |
| Whirlpool | Galaxy | 35 g | 1 min | 15 % |
| Dry Hop | Mosaic | 35 g | 2 day(s) | 10 % |
| Dry Hop | Galaxy | 35 g | 2 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|-------------|
| Wyeast - London Ale III | Ale | Liquid | 125 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|--------|---------|------|
| Water Agent | lactic acid | 5 g | Mash | --- |