

## NEIPA III

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **3**
- SRM **3.8**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Steps

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

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **15.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.3 kg (65.7%)	82 %	4
Grain	Płatki owsiane	0.6 kg (17.1%)	85 %	3
Grain	Płatki pszeniczne	0.6 kg (17.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	centenial	60 g	1 min	10 %
Whirlpool	mosaic	15 g	1 min	10 %
Dry Hop	Centennial	50 g	2 day(s)	10.5 %
Dry Hop	Galaxy	25 g	2 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP066	Ale	Slant	125 ml	Wyeast Labs

### Extras

Type	Name	Amount	Use for	Time
Water Agent	lactic acid	5 g	Mash	---
Water Agent	CaCl2	8 g	Mash	---

Water Agent	MgSO4	4 g	Mash	---
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