NEIPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **34**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg *(69%)*	80 %	5
Grain	Pszeniczny	1 kg *(17.2%)*	85 %	4
Grain	Płatki owsiane	0.4 kg *(6.9%)*	85 %	3
Grain	Płatki pszeniczne	0.4 kg *(6.9%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	10 g	70 min	13.1 %
Whirlpool	Mosaic	60 g	20 min	10 %
Dry Hop	Equinox	40 g	8 day(s)	13.1 %
Dry Hop	Cascade	30 g	8 day(s)	6 %
Dry Hop	Citra	80 g	5 day(s)	12 %
Dry Hop	Amarillo	35 g	3 day(s)	9.5 %
Dry Hop	Mosaic	25 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Safbrew S-33	Ale	Dry	23 g	Safbrew