

# Neipa

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

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **7.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (62.5%)	80 %	5
Grain	Oats, Flaked	0.5 kg (20.8%)	80 %	2
Grain	Pszeniczny	0.4 kg (16.7%)	80 %	4