

NEIPA 47

- Gravity **10 BLG**
- ABV **4 %**
- IBU **33**
- SRM **4.7**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12.4 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **15.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale Malt	1 kg (40%)	80 %	7
Grain	Pszeniczny	0.95 kg (38%)	77.09 %	3
Grain	Wheat, Flaked	0.2 kg (8%)	77 %	3
Grain	Honey Malt	0.15 kg (6%)	80 %	65
Grain	Barley, Flaked	0.1 kg (4%)	70 %	3
Grain	Oats, Flaked	0.1 kg (4%)	80 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ella	10 g	30 min	14.8 %
Boil	Ella	10 g	10 min	14.8 %
Boil	Ella	15 g	0 min	14.8 %
Dry Hop	Ella	25 g	0 day(s)	14.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss Kveik	Ale	Liquid	100 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	Siarczan Magnezu (MgSO4)	2.81 g	Mash	60 min
Water Agent	Phosphoric Acid 85%	2 g	Mash	60 min
Water Agent	Chlorek Wapnia	1.47 g	Mash	60 min
Water Agent	Gips (Calcium Sulfate)	0.74 g	Mash	60 min
Water Agent	Sól	0.7 g	Mash	60 min
Water Agent	Siarczan Magnezu (MgSO4)	2.06 g	Mash	60 min
Water Agent	Chlorek Wapnia	1.08 g	Mash	60 min
Water Agent	Gips (Calcium Sulfate)	0.54 g	Mash	60 min
Water Agent	Sól	0.51 g	Mash	60 min