

#Neipa 6

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **34**
- SRM **5.4**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Steps

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

Mash step by step

- Heat up **27 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5.5 kg (59.8%)	81 %	3
Grain	Carahell	0.5 kg (5.4%)	77 %	26
Grain	Oats, Flaked	1.5 kg (16.3%)	80 %	2
Grain	Barley, Flaked	1.5 kg (16.3%)	70 %	4
Sugar	Milk Sugar (Lactose)	0.2 kg (2.2%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	10 g	50 min	15 %
Boil	Lunga	10 g	50 min	8.5 %
Aroma (end of boil)	Sabro	5 g	10 min	15 %
Whirlpool	Ekuanot	15 g	30 min	14 %
Whirlpool	Sabro	15 g	30 min	15 %
Whirlpool	Cascade	15 g	30 min	6 %
Dry Hop	Sabro	20 g	5 day(s)	15 %
Dry Hop	Hallertau	30 g	5 day(s)	4.5 %
Dry Hop	Cascade	15 g	5 day(s)	6 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	14 g	Fermentis SafAle