#003 NEIPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **---**
- SRM **3.7**

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 **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(60%)*	80 %	5
Grain	Pszeniczny	1 kg *(20%)*	85 %	4
Grain	Płatki owsiane	0.5 kg *(10%)*	85 %	3
Grain	Płatki pszeniczne	0.5 kg *(10%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	5 g	---	13.1 %
Boil	Mosaic	60 g	0 min	10 %
Dry Hop	Equinox	75 g	16 day(s)	13.1 %
Dry Hop	Citra	80 g	6 day(s)	12 %
Dry Hop	Amarillo	45 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

Extras

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

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	250 g	Mash	---

Notes

- Płatki pszenne i owsiane należy przed zacieraniem skleikować (100 st C w 5 litrach wody, doprowadzić do wrzenia).
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