

NEIPA (#1)

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.8 kg (52.8%) | 80 % | 5 |
| Grain | Pilzneński | 1.5 kg (28.3%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (9.4%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (9.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil | Mosaic | 40 g | 5 min | 10 % |
| Whirlpool | Centennial | 40 g | 15 min | 10.5 % |
| Whirlpool | Cascade | 50 g | 15 min | 6 % |
| Dry Hop | Equinox | 40 g | 5 day(s) | 13.1 % |
| Dry Hop | Enigma (AUS) | 40 g | 7 day(s) | 17.2 % |
| Dry Hop | Eureka! | 40 g | 3 day(s) | 18 % |
| Dry Hop | Bravo | 35 g | 3 day(s) | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 250 ml | Safale |