

# NEIPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **52**
- SRM **6**
- Style **American Pale Ale**

## 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 **26.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (65%)	80 %	7
Grain	Pszeniczny	1 kg (17.1%)	85 %	5
Grain	Płatki pszeniczne	0.5 kg (8.5%)	85 %	3
Grain	Płatki owsiane	0.5 kg (8.5%)	85 %	3
Grain	Strzegom Karmel 300	0.05 kg (0.9%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	5 g	60 min	16.1 %
Boil	Amarillo	60 g	0 min	9.3 %
Boil	Equinox	75 g	5 min	16.1 %
Dry Hop	Citra	80 g	6 day(s)	13.5 %
Dry Hop	Amarillo	45 g	5 day(s)	9.3 %
Boil	Equinox	15 g	60 min	16.1 %
Dry Hop	Cascade	50 g	4 day(s)	6 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM55 Zielone Wzgórze	Ale	Liquid	30 ml	Fermentum Mobile

## Notes

- przepis wzorowany na przepisie Dori, z małymi modyfikacjami  
*Feb 3, 2018, 11:06 PM*