

#007 NEIPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **3.5**

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 **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 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 **15.9 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 **16.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.8 kg (71.7%)	82 %	4
Grain	Płatki owsiane	0.5 kg (9.4%)	85 %	3
Grain	Płatki pszeniczne	1 kg (18.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	5 g	5 min	10.5 %
Whirlpool	Mosaic	50 g	60 min	10 %
Dry Hop	Nelson Sauvign	100 g	2 day(s)	11 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	125 g	Mash	---