

#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 Sauvín | 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 | --- |