

#26 NEIPA VICTORY vol.2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU ---
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.43 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.3 liter(s)**

Steps

- Temp **66 C**, Time **70 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **72.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (76.2%)	80 %	6.5
Grain	Oats, Flaked	0.5 kg (9.5%)	80 %	3
Grain	Pszeniczny	0.45 kg (8.6%)	85 %	4.5
Grain	Strzegom Monachijski typ I	0.2 kg (3.8%)	79 %	16
Grain	Sauermalz	0.1 kg (1.9%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	0 min	10 %