

# Idahoo NEIPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **42**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **77C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt   | 3.1 kg (41.3%) | 82 %  | 4   |
| Grain | Viking Wheat Malt     | 2.25 kg (30%)  | 83 %  | 5   |
| Grain | Oats, Malted          | 1 kg (13.3%)   | 80 %  | 2   |
| Grain | Wheat, Flaked         | 0.52 kg (6.9%) | 77 %  | 4   |
| Grain | Weyermann - Rye Malt  | 0.38 kg (5.1%) | 85 %  | 7   |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (3.3%) | 75 %  | 30  |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Chinook | 10 g   | 60 min   | 13 %       |
| Whirlpool | Mosaic  | 45 g   | 30 min   | 10 %       |
| 77'C      |         |        |          |            |
| Whirlpool | Simcoe  | 45 g   | 30 min   | 13.2 %     |
| 77'C      |         |        |          |            |
| Dry Hop   | Idaho 7 | 50 g   | 5 day(s) | 12.7 %     |
| Dry Hop   | Mosaic  | 50 g   | 5 day(s) | 10 %       |
| Dry Hop   | Simcoe  | 50 g   | 5 day(s) | 13.2 %     |

## Yeasts

| Name                | Type | Form  | Amount | Laboratory |
|---------------------|------|-------|--------|------------|
| WLP066 - London Fog | Ale  | Slant | 300 ml | White Labs |