

## NEIPA #1

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **58**
- SRM **4.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (50%)	80 %	7
Grain	Pilzneński	1 kg (16.7%)	81 %	4
Grain	Płatki owsiane	1 kg (16.7%)	85 %	3
Grain	Weyermann - Carapils	0.5 kg (8.3%)	78 %	4
Grain	Weyermann pszeniczny jasny	0.5 kg (8.3%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	30 min	12 %
Boil	Mosaic	10 g	30 min	10 %
Boil	Chinook	10 g	30 min	13 %
Boil	Citra	10 g	20 min	12 %
Boil	Mosaic	10 g	20 min	10 %
Boil	Chinook	10 g	20 min	13 %
Boil	Citra	10 g	10 min	12 %
Boil	Mosaic	10 g	10 min	10 %
Boil	Chinook	10 g	10 min	13 %

Whirlpool	Citra	20 g	0 min	12 %
Whirlpool	Mosaic	20 g	0 min	10 %
Whirlpool	Chinook	20 g	0 min	13 %
Dry Hop	Citra	30 g	---	12 %
Dry Hop	Mosaic	30 g	---	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis