

NEIPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **16**
- SRM **4.5**
- Style **American IPA**

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 **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (53.8%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (7.7%)	83 %	5
Grain	Płatki pszeniczne	0.5 kg (7.7%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3
Grain	Płatki orkiszowe	0.5 kg (7.7%)	80 %	4
Grain	Strzegom Pilznieński	1 kg (15.4%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Falconers Flight	33 g	15 min	10.7 %
Aroma (end of boil)	Falconers Flight	66 g	0 min	10.7 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %
Dry Hop	Sabro	33 g	4 day(s)	14.8 %
Dry Hop	Galaxy	33 g	4 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	150 ml	Fermentis
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Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	5 g	Mash	---