

# NEIPA

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **5**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (80%)	80 %	7
Grain	Płatki pszeniczne	0.25 kg (10%)	60 %	3
Grain	Płatki owsiane	0.25 kg (10%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	10 g	0 min	13 %
Whirlpool	Citra	10 g	0 min	12 %
Dry Hop	Mosaic	40 g	3 day(s)	13 %
Dry Hop	Citra	35 g	3 day(s)	13 %
Boil	Citra	4 g	15 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11 g	Danstar