

# NEIPA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU ---
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **6.5 %**
- Size with trub loss **23.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (97%)	80 %	5
Grain	Strzegom Karmel 30	0.2 kg (3%)	75 %	30