

NEIPA

- 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 |