

# NEIPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **4.7**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2.8 kg (52.8%)	80 %	8
Grain	Pilzneński	1.5 kg (28.3%)	81 %	4
Grain	Płatki pszeniczne	0.5 kg (9.4%)	60 %	3
Grain	Płatki owsiane	0.5 kg (9.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	40 g	5 min	10 %
Whirlpool	Centennial	40 g	15 min	10.5 %
Whirlpool	Cascade	50 g	15 min	6 %
Dry Hop	Ekuanot	40 g	10 day(s)	14 %
Dry Hop	Enigma (AUS)	40 g	7 day(s)	17.2 %
Dry Hop	Summit	50 g	7 day(s)	17 %
Dry Hop	Bravo	35 g	4 day(s)	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis