

# NEIPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (Weyermann)	5 kg (71.4%)	82.23 %	7
Grain	Oats, Malted (Thomas Fawcett)	1 kg (14.3%)	71.7 %	4
Grain	Wheat, Flaked	1 kg (14.3%)	77 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	63 g	15 min	9.2 %
Boil	Citra	63 g	0 min	12 %
Dry Hop	Amarillo	75 g	14 day(s)	9.2 %
Dry Hop	Citra	75 g	14 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Dry	11 g	Lallemand