

# NEIPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **47**
- SRM **5**

## Batch size

- Expected quantity of finished beer **22.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30.3 liter(s)**

## Steps

- Temp **66.7 C**, Time **60 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **66.7C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rahr - Premium Pilsner Malt	5.44 kg (72.7%)	80 %	4
Grain	Oats, Flaked	1.36 kg (18.2%)	80 %	2
Grain	Briess - Wheat Malt, White	0.45 kg (6%)	85 %	5
Grain	Honey Malt	0.23 kg (3.1%)	80 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	28.35 g	60 min	10 %
Whirlpool	Mosaic	56.7 g	15 min	20 %
Dry Hop	Mosaic	28.35 g	6 day(s)	20 %
Dry Hop	Mosaic	28.35 g	3 day(s)	12 %
Dry Hop	eukanot	28.35 g	3 day(s)	20 %
Dry Hop	eukanot	28.35 g	6 day(s)	20 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	59.1 ml	Wyeast Labs