

## NEIPA 33

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **37**
- SRM **4.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **3 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **45.1 liter(s)**
- Total mash volume **61.8 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **45.1 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **47.5 liter(s)** of **76C** water or to achieve **75.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	12.5 kg (74.9%)	80 %	5
Grain	Strzegom Pszeniczny	2.5 kg (15%)	81 %	6
Grain	Płatki owsiane	1.2 kg (7.2%)	85 %	3
Grain	Fawcett - Pale Caramalt	0.5 kg (3%)	72.8 %	15

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	60 min	12 %
Boil	Citra	30 g	20 min	12 %
Whirlpool	Citra	80 g	30 min	12 %
Dry Hop	Mosaic	100 g	6 day(s)	10 %
Dry Hop	Mosaic	100 g	2 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	33 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	10 g	Mash	60 min
Water Agent	Chlorek wapniowy (roztwór)	7 g	Mash	60 min