

# NEIPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **34**
- SRM **4.2**
- Style **American 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 **18.5 liter(s)**
- Total mash volume **24.7 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount          | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | Pilzneński        | 5 kg (80.9%)    | 81 %  | 4   |
| Grain | Płatki pszeniczne | 0.78 kg (12.6%) | 85 %  | 3   |
| Grain | Płatki owsiane    | 0.4 kg (6.5%)   | 85 %  | 3   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Amarillo | 20 g   | 60 min | 9.5 %      |
| Boil    | Amarillo | 20 g   | 10 min | 9.5 %      |
| Boil    | Jarrylo  | 30 g   | 5 min  | 15 %       |
| Boil    | Amarillo | 20 g   | 0 min  | 9.5 %      |

## Yeasts

| Name  | Type | Form   | Amount | Laboratory |
|-------|------|--------|--------|------------|
| neipa | Ale  | Liquid | 15 ml  | Biowar     |