

NEIPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **31**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **0 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **27 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4.68 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **75C**
- Sparge using **liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (39.5%)	80 %	5
Grain	Viking Wheat Malt	1.2 kg (31.6%)	83 %	5
Grain	Platki pszeniczne	0.8 kg (21.1%)	85 %	3
Grain	Weyermann - Carapils	0.3 kg (7.9%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	15 min	15.5 %
Whirlpool	Columbus/Tomahawk/Zeus	50 g	0 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCl2	6 g	Mash	60 min