

# NEIPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **37**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **11.9 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (63.3%)	80 %	5
Grain	Strzegom Pszeniczny	0.75 kg (19%)	81 %	6
Grain	Płatki owsiane	0.35 kg (8.9%)	85 %	3
Grain	Płatki pszeniczne	0.35 kg (8.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Citra	5 g	15 min	13.1 %
Whirlpool	Nugget	40 g	60 min	10.1 %
Dry Hop	Citra	45 g	14 day(s)	13.1 %
Dry Hop	Citra	50 g	5 day(s)	13.1 %
Dry Hop	Cascade	30 g	2 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

## Notes

- filtracja w worku nylonowym zamiast weżyka z oplotu - miało być 12 litrow, wyszło 8 ;)

14 blg przed fermentacja.

45g citry w 1 dniu burzliwej.

*Aug 18, 2020, 11:05 PM*