

# neipa

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **39**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **39 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **26.8 liter(s)** of **76C** water or to achieve **52.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	9 kg (69.2%)	80 %	4
Grain	Płatki pszeniczne	2 kg (15.4%)	85 %	3
Grain	Płatki owsiane	2 kg (15.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	125 g	20 min	12 %
Whirlpool	Mosaic	125 g	20 min	10 %
Dry Hop	Citra	75 g	3 day(s)	12 %
Dry Hop	Mosaic	75 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Slant	100 ml	Fermentum Mobile