

# NEIPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU ---
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.6 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **7.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

## Fermentables

| Type  | Name           | Amount          | Yield | EBC |
|-------|----------------|-----------------|-------|-----|
| Grain | Pilzneński     | 1.85 kg (69.8%) | 81 %  | 4   |
| Grain | Płatki owsiane | 0.4 kg (15.1%)  | 85 %  | 3   |
| Grain | Pszeniczny     | 0.4 kg (15.1%)  | 60 %  | 4   |