

# neipa

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU ---
- SRM **4.3**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **23.8 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **77C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (88.2%)	80 %	4
Grain	Płatki owsiane	0.4 kg (5.9%)	60 %	3
Grain	Płatki jęczmienne	0.4 kg (5.9%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Nelson Sauvín	50 g	0 min	9.4 %
Whirlpool	galaxy	50 g	0 min	16.2 %
Dry Hop	Nelson Sauvín	50 g	2 day(s)	9.4 %
Dry Hop	Galaxy	50 g	2 day(s)	16.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	12 g	Fermentis

## Notes

- chmiele na hopstand 100 gr  
reszta na zimno  
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