

# NEIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **26**
- SRM **4.7**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **6 %**
- Size with trub loss **17.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (61.5%)	81 %	5
Grain	Oats, Flaked	1 kg (15.4%)	80 %	2
Grain	Wheat, Flaked	0.4 kg (6.2%)	77 %	4
Grain	Barley, Flaked	1 kg (15.4%)	70 %	4
Grain	Acid Malt	0.1 kg (1.5%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Enigma (AUS)	25 g	15 min	17.2 %
Whirlpool	Galaxy	25 g	15 min	15 %
Whirlpool	Rakau (NZ)	25 g	15 min	9.5 %
Dry Hop	Enigma (AUS)	60 g	3 day(s)	17.2 %
Dry Hop	Galaxy	75 g	4 day(s)	15 %
Dry Hop	Rakau (NZ)	75 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgorze	Ale	Slant	120 ml	Fermentum Mobile