

# NEIPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **16**
- SRM **3.7**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **13.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.1 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **9.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **13.7 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.3 kg (85.2%) | 80 %  | 4   |
| Grain | Płatki owsiane      | 0.4 kg (14.8%) | 85 %  | 3   |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 5 g    | 30 min   | 15.5 %     |
| Boil                | Mosaic                 | 10 g   | 5 min    | 10 %       |
| Aroma (end of boil) | Mosaic                 | 30 g   | 0 min    | 10 %       |
| Dry Hop             | Mosaic                 | 30 g   | 7 day(s) | 10 %       |
| 2 dzień burzliwej   |                        |        |          |            |
| Dry Hop             | Mosaic                 | 50 g   | 3 day(s) | 10 %       |
| cicha               |                        |        |          |            |

## Yeasts

| Name                  | Type | Form   | Amount | Laboratory |
|-----------------------|------|--------|--------|------------|
| WL1318 London Ale III | Ale  | Liquid | 100 ml | Wyeast     |