

# NEIPA Homebrewing

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **7**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Płatki pszeniczne    | 1 kg (13.3%)  | 60 %  | 3   |
| Grain | Płatki owsiane       | 0.5 kg (6.7%) | 60 %  | 3   |
| Grain | Viking Pale Ale malt | 4.5 kg (60%)  | 80 %  | 6   |
| Grain | Viking Wheat Malt    | 1.5 kg (20%)  | 83 %  | 5   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| First Wort          | Equinox | 5 g    | 60 min   | 14 %       |
| Aroma (end of boil) | Mosaic  | 60 g   | 0 min    | 11 %       |
| Dry Hop             | Equinox | 85 g   | 7 day(s) | 14 %       |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory |
|----------------------|------|--------|--------|------------|
| FM55 Zielone Wzgórze | Ale  | Liquid | 30 ml  | ---        |

## Notes

- Wylądanie: 5g Equinox.  
Po gotowaniu możliwie szybko schłodzić do 16-18st.

Burzliwa 7-9 dni, 18-20st.  
- 1 dzień burzliwej: 85g Equinox.  
Cicha 5 dni, 16-18st.  
- Start cichej: 80g Citra.  
- 2 dzień cichej: 45g Amarillo.  
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