

NEIPA IV

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **6**
- SRM **3.7**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **15 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **16.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.75 kg (50%)	82 %	4
Grain	Płatki owsiane	0.85 kg (24.3%)	85 %	3
Grain	Płatki pszeniczne	0.9 kg (25.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	5 min	10 %
Whirlpool	Mosaic	35 g	1 min	10 %
Whirlpool	Galaxy	35 g	1 min	15 %
Dry Hop	Mosaic	35 g	2 day(s)	10 %
Dry Hop	Galaxy	35 g	2 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	125 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	lactic acid	5 g	Mash	---

Water Agent	MgSO4	2 g	Mash	---
Water Agent	CaCl2	4 g	Mash	---