

## NEIPA - TB

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **21**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (52.8%)	80 %	5
Grain	Viking Pilsner malt	1.5 kg (28.3%)	82 %	4
Grain	Płatki pszeniczne	0.5 kg (9.4%)	85 %	3
Grain	Płatki owsiane	0.5 kg (9.4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	40 g	10 min	10 %
Whirlpool	Amarillo	35 g	10 min	9.5 %
Whirlpool	Cascade	50 g	10 min	7.6 %
Dry Hop	Eureka!	60 g	2 day(s)	18 %
Dry Hop	Bravo	60 g	1 day(s)	15.5 %