

# NEIPA v1

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **49**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **8 %**
- Size with trub loss **28.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **3 min** at **78C**
- Sparge using **25.9 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (62.5%)	80 %	5
Grain	Płatki pszeniczne	1 kg (12.5%)	60 %	3
Grain	Płatki owsiane	0.5 kg (6.3%)	60 %	3
Grain	Pszeniczny	1.5 kg (18.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	30 g	15 min	17.2 %
Boil	Enigma (AUS)	30 g	8 min	17.2 %
Aroma (end of boil)	Enigma (AUS)	30 g	1 min	17.2 %
Whirlpool	Enigma (AUS)	30 g	30 min	17.2 %
Dry Hop	Enigma (AUS)	30 g	2 day(s)	17.2 %
Dry Hop	Galaxy	90 g	2 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis