

# NEIPAv1

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **52**
- SRM **5.2**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29 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 **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Vienna Malt	2 kg (26.7%)	79 %	6
Grain	Viking Pale Ale malt	3 kg (40%)	80 %	6
Grain	Viking Wheat Malt	1 kg (13.3%)	83 %	5
Grain	Płatki owsiane	1 kg (13.3%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (6.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	10 g	60 min	14.2 %
Boil	Equinox	20 g	60 min	14.2 %
Boil	Cascade	10 g	20 min	6.8 %
Boil	Citra	10 g	10 min	12.8 %
Aroma (end of boil)	Equinox	20 g	10 min	14.2 %
Dry Hop	Citra - burzliwa	40 g	1 day(s)	14.2 %
Dry Hop	Cascade	80 g	4 day(s)	6.8 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	11 g	Safale