

## New England IPA (NEIPA)

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **76**
- SRM **4.2**
- Style **English 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (61.4%)	80 %	5
Grain	Viking Wheat Malt	1 kg (17.5%)	83 %	5
Grain	Płatki owsiane	0.5 kg (8.8%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (8.8%)	85 %	3
Grain	Słód zakwaszający	0.2 kg (3.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	2 g	60 min	13.1 %
Whirlpool	Citra	45 g	30 min	12 %
Whirlpool	Mosaic	45 g	30 min	10 %
Whirlpool	Equinox	43 g	30 min	13.1 %
Whirlpool	Amarillo	45 g	30 min	9.5 %
Dry Hop	Citra	45 g	2 day(s)	12 %
Dry Hop	Equinox	45 g	2 day(s)	13.1 %
Dry Hop	Mosaic	45 g	2 day(s)	10 %
Dry Hop	Amarillo	45 g	2 day(s)	9.5 %

### Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
US-05	Ale	Dry	23 g	---