

## #26 NEIPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **17**
- SRM **4.6**
- 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 **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **24.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (42.9%)	81 %	4
Grain	Pszeniczny	1 kg (14.3%)	85 %	4
Grain	Słód owsiany Fawcett	1 kg (14.3%)	61 %	5
Grain	Płatki pszeniczne	1 kg (14.3%)	60 %	3
Grain	Płatki owsiane	1 kg (14.3%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma	10 g	60 min	17.1 %
Whirlpool	Enigma (AUS)	40 g	---	17.2 %
Whirlpool	Sabro	50 g	---	15 %
Dry Hop	Enigma (AUS)	50 g	3 day(s)	17.2 %
Dry Hop	Sabro	50 g	3 day(s)	15 %
Whirlpool	Nectaron	50 g	0 min	10.5 %
Dry Hop	Nectaron	50 g	3 day(s)	10.5 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
WLP518 - Opshaug Kveik Ale	Ale	Liquid	70 ml	White Labs

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	gips piwowarski	2 g	Mash	60 min
Water Agent	chlorek wapnia	5 g	Mash	60 min
Water Agent	sól kuchenna	2 g	Mash	60 min