

## 51 NEIPA

---

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **45**
- SRM **4.1**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield  | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | Simpsons - Golden Promise | 4 kg (65.6%)   | 81 %   | 4   |
| Grain | Pszeniczny                | 0.5 kg (8.2%)  | 85 %   | 4   |
| Grain | Słód owsiany Fawcett      | 0.5 kg (8.2%)  | 61 %   | 5   |
| Grain | Płatki owsiane            | 0.25 kg (4.1%) | 60 %   | 3   |
| Grain | Płatki pszeniczne         | 0.25 kg (4.1%) | 60 %   | 3   |
| Sugar | Milk Sugar (Lactose)      | 0.6 kg (9.8%)  | 76.1 % | 0   |

### Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Chinook | 10 g   | 60 min   | 13 %       |
| Whirlpool | Sabro   | 25 g   | 15 min   | 15 %       |
| Whirlpool | Citra   | 25 g   | 15 min   | 12 %       |
| Whirlpool | Moutere | 50 g   | 15 min   | 14.5 %     |
| Dry Hop   | Sabro   | 25 g   | 0 day(s) | 15.1 %     |
| Dry Hop   | Citra   | 25 g   | 0 day(s) | 12 %       |
| Dry Hop   | Moutere | 50 g   | 0 day(s) | 14.5 %     |

|         |         |       |          |        |
|---------|---------|-------|----------|--------|
| Dry Hop | Sabro   | 50 g  | 3 day(s) | 15 %   |
| Dry Hop | Citra   | 50 g  | 3 day(s) | 12 %   |
| Dry Hop | Moutere | 100 g | 3 day(s) | 14.5 % |

## Yeasts

| Name                | Type | Form   | Amount | Laboratory |
|---------------------|------|--------|--------|------------|
| WLP066 - London Fog | Ale  | Liquid | 40 ml  | White Labs |