

# NEIPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **68**
- SRM **5**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.7 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (76.3%)	80 %	5
Grain	Pszeniczny	0.6 kg (10.2%)	85 %	4
Grain	Płatki owsiane	0.6 kg (10.2%)	85 %	3
Grain	Viking melanoidynowy	0.2 kg (3.4%)	75 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	10 min	12 %
Boil	Galaxy	30 g	10 min	15 %
Whirlpool	Citra	45 g	15 min	12 %
Whirlpool	Galaxy	45 g	15 min	15 %
Whirlpool	Mosaic	45 g	15 min	10 %
Dry Hop	Citra	30 g	7 day(s)	12 %
Dry Hop	Galaxy	45 g	7 day(s)	15 %
Dry Hop	Mosaic	30 g	7 day(s)	10 %
Dry Hop	Citra	40 g	3 day(s)	12 %
Dry Hop	Galaxy	45 g	3 day(s)	15 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	safale