

# NEIPA 11/2018

---

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **18**
- 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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.4 kg (55.7%)	80 %	5
Grain	Viking Wheat Malt	1 kg (16.4%)	83 %	5
Grain	Płatki owsiane	0.5 kg (8.2%)	85 %	3
Grain	Strzegom Pilzneński	1 kg (16.4%)	80 %	4
Grain	Bestmalz Carmel Pils	0.2 kg (3.3%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	5 g	60 min	13.1 %
Aroma (end of boil)	Mosaic	60 g	5 min	10 %
Dry Hop	Equinox	75 g	9 day(s)	13.1 %
Dry Hop	Citra	80 g	5 day(s)	12 %
Dry Hop	Amarillo	45 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis