

NEIPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **4**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (33.3%)	79 %	6
Grain	Strzegom Pilzneński	3 kg (50%)	80 %	4
Grain	Płatki owsiane	1 kg (16.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	15 g	60 min	8.8 %
Boil	Amarillo	25 g	10 min	8.8 %
Whirlpool	Amarillo	25 g	0 min	8.8 %
Whirlpool	Centennial	15 g	0 min	9.4 %
Whirlpool	Citra	50 g	0 min	13.5 %
Dry Hop	Citra - burzliwa	20 g	3 day(s)	13.5 %
Dry Hop	Centennial - burzliwa	20 g	3 day(s)	9.4 %
Dry Hop	Citra	30 g	7 day(s)	13.5 %
Dry Hop	Centennial	20 g	4 day(s)	9.4 %
Dry Hop	Amarillo	20 g	4 day(s)	8.8 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
fm53	Ale	Liquid	1 ml	---