

neipa

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **29**
- SRM **4.8**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (78.9%)	81 %	4
Grain	Płatki pszeniczne	0.3 kg (7.9%)	85 %	3
Grain	Płatki owsiane	0.3 kg (7.9%)	85 %	3
Sugar	Candi Sugar, Clear	0.1 kg (2.6%)	78.3 %	2
Grain	Karmelowy Jasny 30EBC	0.1 kg (2.6%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	8 min	12.9 %
Boil	Mosaic	10 g	8 min	10 %
Boil	sabro	10 g	8 min	14.8 %
Boil	Chinook	10 g	8 min	13 %
Whirlpool	citra	10 g	30 min	1 %
Whirlpool	mosaic	20 g	30 min	1 %
Whirlpool	sabro	10 g	30 min	1 %
Whirlpool	Chinook	20 g	30 min	1 %
Dry Hop	citra	10 g	---	1 %
Dry Hop	mosaic	20 g	---	1 %

Dry Hop	sabro	10 g	---	1 %
Dry Hop	Chinook	20 g	---	1 %