

# NEIPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **39**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **11 %**
- Size with trub loss **15.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.47 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **20.6 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **15 min** at **72C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **20.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	1.1 kg (23.9%)	81 %	4
Grain	Mep@ Pils	2.4 kg (52.2%)	82 %	4
Grain	Simpsons - Golden Naked Oats	0.4 kg (8.7%)	73 %	20
Grain	Płatki pszeniczne	0.5 kg (10.9%)	85 %	3
Grain	Simpsons - Dextrin	0.1 kg (2.2%)	67.5 %	2
Grain	CrispMalting Wheat toasted	0.1 kg (2.2%)	82 %	29

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	40 g	20 min	13.1 %
Whirlpool	Mosaic	25 g	20 min	12.6 %
Whirlpool	Trident	13 g	20 min	11.6 %
Dry Hop	Citra	85 g	3 day(s)	13.1 %
Dry Hop	Mosaic	50 g	3 day(s)	12.6 %
Dry Hop	Trident	37 g	3 day(s)	11.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP067	Ale	Slant	100 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	0.8 g	Mash	80 min
Water Agent	Ca Cl2	4 g	Mash	80 min

### Notes

- 5l RO + 25l kran  
Ca 133,7  
Mg 12,9  
Na 87,5  
Cl 202,1  
SO4 63,7  
rez.alk 102,5  
CaCO3 205,4  
Jan 22, 2021, 11:38 AM