

# NEIPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **26**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **93 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	citra	15 g	15 min	13.7 %
Boil	cascade	10 g	15 min	5.5 %
Boil	azacca	10 g	15 min	13.1 %
Boil	chinook	10 g	15 min	8.3 %
Boil	cashmere	10 g	15 min	6.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM 55	Ale	Liquid	200 ml	---