

# NEIPA

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU ---
- SRM **3.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **1 min**
- Evaporation rate **1 %/h**
- Boil size **42.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **73 C**, Time **60 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **80.6C**
- Add grains
- Keep mash **60 min** at **73C**
- Sparge using **24.9 liter(s)** of **76C** water or to achieve **42.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.5 kg (64.3%)	80 %	7
Grain	Płatki pszeniczne	0.5 kg (7.1%)	60 %	3
Grain	Płatki owsiane	0.5 kg (7.1%)	60 %	3
Grain	Weyermann - Carapils	0 kg	78 %	4
Grain	Słód Dekstrynowy	1 kg (14.3%)	1 %	---
Grain	płatki jęczmienne	0.5 kg (7.1%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Citra	40 g	60 min	12 %
Mash	Cascade	40 g	60 min	6 %
Mash	Chinook	40 g	60 min	13 %
Dry Hop	Citra	60 g	---	12 %
Dry Hop	Cascade	60 g	---	6 %
Dry Hop	Chinook	60 g	---	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Windsor Ale	Ale	Dry	11 g	Danstar
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