

# NEIPA

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **55**
- SRM **3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **28.6 liter(s)** of **76C** water or to achieve **38.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	80 %	5
Grain	Pszeniczny	1 kg (20%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	10 g	1 min	13.1 %
Aroma (end of boil)	Mosaic	60 g	80 min	10 %
PODCZAS SCHŁADZANIA PRZY 80STOPNIACH				
Whirlpool	Equinox	80 g	1 min	13.1 %
NA POCZĄTKU BURZLIWEJ				
Dry Hop	Citra	100 g	1 day(s)	12 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %
Dry Hop	Mosaic	40 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis