

NEIPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **38**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **35.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **27.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (64.1%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 1 kg (12.8%) | 60 % | 3 |
| Grain | Płatki owsiane | 1 kg (12.8%) | 60 % | 3 |
| Grain | Strzegom Pszeniczny | 0.8 kg (10.3%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|---------|----------|------------|
| Whirlpool | Citra | 33.33 g | 20 min | 13.2 % |
| Whirlpool | Mosaic | 33.33 g | 20 min | 12.8 % |
| Whirlpool | Enigma (AUS) | 33.33 g | 20 min | 18.2 % |
| Dry Hop | Citra | 66.66 g | 3 day(s) | 13.2 % |
| Dry Hop | Mosaic | 66.66 g | 3 day(s) | 12.8 % |
| Dry Hop | Enigma (AUS) | 66.66 g | 3 day(s) | 18.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |