

## NEIPA?

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **57**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4.5 kg (81.8%)	81 %	4
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4
Grain	Płatki owsiane	0.5 kg (9.1%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	50 min	11 %
Boil	Mosaic	25 g	20 min	10 %
Boil	Citra	25 g	20 min	12 %
Aroma (end of boil)	Amarillo	25 g	0 min	9.5 %
Dry Hop	Mosaic	25 g	---	10 %
Dry Hop	Citra	25 g	---	12 %
Dry Hop	Amarillo	25 g	---	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis