

# NEIPA

- Gravity **14.3 BLG**
- ABV ---
- IBU **47**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (45.5%)	80 %	5
Grain	Oats, Malted	1 kg (22.7%)	80 %	2
Grain	Pszeniczny	1 kg (22.7%)	85 %	4
Grain	Oats, Flaked	0.4 kg (9.1%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	citra	20 g	30 min	14 %
Boil	Centennial	30 g	15 min	9.7 %
Dry Hop	citra	30 g	5 day(s)	14 %
Dry Hop	Centennial	20 g	5 day(s)	9.7 %
Dry Hop	falconers flight	50 g	5 day(s)	11.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM 55	Ale	Liquid	100 ml	---