

## NEIPA -

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU ---
- SRM **4.4**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.3 liter(s)**

### Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **20.8 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (69.2%)	81 %	4
Grain	Płatki pszeniczne	0.5 kg (7.7%)	60 %	3
Grain	Płatki owsiane	0.5 kg (7.7%)	60 %	3
Grain	Viking Pale Ale malt	1 kg (15.4%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Equinox	5 g	60 min	13.1 %
Aroma (end of boil)	Mosaic	60 g	0 min	10 %
Dry Hop	Perle	25 g	10 day(s)	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Fermentis