

# NEIPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **4.1**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (52.6%)	80 %	5
Grain	Pszeniczny	1.7 kg (29.8%)	85 %	4
Grain	Płatki pszeniczne	0.6 kg (10.5%)	85 %	3
Grain	Płatki owsiane	0.4 kg (7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	iunga	5 g	60 min	12 %
Boil	Citra	10 g	10 min	12 %
Whirlpool	Mosaic	25 g	20 min	10 %
Whirlpool	Simcoe	25 g	20 min	13.2 %
Dry Hop	citra,simcoe,mosaic po...	20 g	4 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis