

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 |