

# NEIPA

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **25**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **74 C**, Time **30 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **30 min** at **74C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (63.8%)	81 %	4
Grain	Pszeniczny	1.3 kg (27.7%)	85 %	4
Grain	Płatki owsiane	0.4 kg (8.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	20 min	12 %
Whirlpool	Centennial	45 g	1 min	10.5 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Galaxy	100 g	2 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Fermentis