

# NEIPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **14**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (66.7%)	82 %	4
Grain	Pszeniczny	1 kg (16.7%)	85 %	4
Grain	Viking Carabody malt	0.5 kg (8.3%)	80 %	8
Grain	Oats, Flaked	0.5 kg (8.3%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvign	25 g	5 min	11 %
Aroma (end of boil)	Azacca	70 g	1 min	14 %
Aroma (end of boil)	Sabro	30 g	1 min	15 %
Whirlpool	Zappa	50 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	1800 ml	Fermentum Mobile Starter