

NEIPA 33

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **37**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **3 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **45.1 liter(s)**
- Total mash volume **61.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **45.1 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **47.5 liter(s)** of **76C** water or to achieve **75.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|-----------------|--------|-----|
| Grain | Viking Pale Ale malt | 12.5 kg (74.9%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 2.5 kg (15%) | 81 % | 6 |
| Grain | Płatki owsiane | 1.2 kg (7.2%) | 85 % | 3 |
| Grain | Fawcett - Pale Caramalt | 0.5 kg (3%) | 72.8 % | 15 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Citra | 40 g | 60 min | 12 % |
| Boil | Citra | 30 g | 20 min | 12 % |
| Whirlpool | Citra | 80 g | 30 min | 12 % |
| Dry Hop | Mosaic | 100 g | 6 day(s) | 10 % |
| Dry Hop | Mosaic | 100 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 33 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------------------|--------|---------|--------|
| Water Agent | Gips | 10 g | Mash | 60 min |
| Water Agent | Chlorek wapniowy (roztwór) | 7 g | Mash | 60 min |