

## Neipa #5

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **67**
- SRM **5.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **32.6 liter(s)**
- Total mash volume **41.9 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **32.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (64.5%)	81 %	4
Grain	Oats, Flaked	1.5 kg (16.1%)	80 %	2
Grain	wheat, flaked	1.5 kg (16.1%)	80 %	---
Grain	Abbey Malt Weyermann	0.3 kg (3.2%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	40 g	30 min	12 %
Whirlpool	Mosaic	40 g	30 min	10 %
Whirlpool	Galaxy	40 g	30 min	15 %
Whirlpool	sabro	40 g	30 min	15 %
Dry Hop	Citra	90 g	2 day(s)	12 %
Dry Hop	Mosaic	90 g	2 day(s)	10 %
Dry Hop	Galaxy	90 g	2 day(s)	15 %
Dry Hop	SABRO	90 g	2 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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hazy daze 2	Ale	Slant	150 ml	---
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