

# NEIPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **22**
- SRM **4.7**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (46.2%)	82 %	4
Grain	Viking Pale Ale malt	1.5 kg (23.1%)	80 %	12
Grain	Pszeniczny	1 kg (15.4%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (7.7%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	60 min	12.5 %
Boil	Simcoe	45 g	10 min	12.5 %
Whirlpool	Mosaic	30 g	---	10 %
Whirlpool	Lemon drop	30 g	---	5.4 %
Whirlpool	Mouteka	30 g	---	7.3 %
Dry Hop	Lemon drop	70 g	5 day(s)	5.4 %
Dry Hop	Mouteka	70 g	5 day(s)	7.3 %
Dry Hop	Huell Melon	50 g	5 day(s)	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM55 Zielone Wzgórze	Ale	Liquid	1000 ml	Fermentum Mobile
fermentacja od 18st do 21st wzrastająco				