

# NEIPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **24**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **68 C**, Time **180 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **180 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (60.6%)	80 %	5
Grain	Pszeniczny	0.3 kg (9.1%)	85 %	4
Grain	Płatki pszeniczne	0.6 kg (18.2%)	85 %	3
Grain	Płatki owsiane	0.4 kg (12.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	10 g	60 min	13.1 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %
Dry Hop	Equinox	40 g	---	13.1 %