

# NEIPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **7**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	3 kg (46.2%)	80.3 %	6
Grain	Płatki owsiane	0.5 kg (7.7%)	80 %	4
Grain	Pszeniczny	1.5 kg (23.1%)	82 %	3
Grain	Płatki pszeniczne	0.5 kg (7.7%)	77 %	4
Grain	Strzegom Monachijski typ I	1 kg (15.4%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Cascade	10 g	120 min	7 %
Dry Hop	Cascade	90 g	10 day(s)	7 %
Dry Hop	WAI-ITI	100 g	5 day(s)	2.8 %
Dry Hop	Citra	20 g	2 day(s)	12 %
Dry Hop	southern cross	25 g	2 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - American Ale	Ale	Liquid	125 ml	Wyeast Labs
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