

# NEIPA

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **32**
- SRM **3.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **40.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **31.8 liter(s)** of **76C** water or to achieve **48.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilzneński Viking Malt 3,2-4,5	4.5 kg (52.9%)	80 %	4
Grain	Słód pszeniczny jasny 3,5-6 EBC	2 kg (23.5%)	82 %	5
Grain	Płatki owsiane	1 kg (11.8%)	85 %	3
Grain	Płatki jęczmienne 3-45 EBC	1 kg (11.8%)	--- %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Cascade USA aromatyczny	90 g	7 day(s)	5.5 %
Dry Hop	Centennial	90 g	7 day(s)	10.5 %
Boil	Columbus/Tomahawk/Zeus	45 g	30 min	15.5 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa Mango	1800 g	Secondary	7 day(s)