NEIPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **17**
- SRM **4.2**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **21.7 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg *(64.5%)*	80 %	5
Grain	Viking Wheat Malt	1.2 kg *(19.4%)*	83 %	5
Grain	Płatki pszeniczne	0.5 kg *(8.1%)*	85 %	3
Grain	Płatki owsiane	0.5 kg *(8.1%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	50 g	20 min	10 %
Dry Hop	Equinox	75 g	7 day(s)	13.1 %
Dry Hop	Citra	80 g	3 day(s)	12 %
Dry Hop	Amarillo	45 g	3 day(s)	9.5 %
Whirlpool	Huell Melon	12 g	20 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.