

# NEIPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **50**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **8.9 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **4.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **8.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.11 kg (55.8%)	81 %	4
Grain	Płatki owsiane	0.2 kg (10.1%)	85 %	3
Grain	Weyermann - Carapils	0.07 kg (3.5%)	78 %	4
Grain	Abbey Malt Weyermann	0.07 kg (3.5%)	75 %	45
Grain	Słód pszeniczny Bestmalz	0.07 kg (3.5%)	82 %	5
Grain	Płatki pszeniczne	0.07 kg (3.5%)	85 %	3
Dry Extract	Dry Extract (DME) - Light	0.2 kg (10.1%)	95 %	16
Sugar	Glukoza	0.2 kg (10.1%)	95 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	12.8 %
Boil	Citra	6 g	5 min	13.5 %
Boil	Simcoe	6 g	5 min	12.8 %
Boil	Cascade	3 g	5 min	6 %

Whirlpool	Citra	10 g	1 min	13.5 %
Dry Hop	Centennial	15 g	3 day(s)	10.5 %
Dry Hop	Mosaic	15 g	3 day(s)	10 %
Dry Hop	Simcoe	5 g	3 day(s)	12.8 %
Dry Hop	Citra	5 g	3 day(s)	13.5 %
Dry Hop	Cascade	3 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 NEIPA	Ale	Liquid	69.23 ml	Fermentum Mobile