

neipa #93

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **50**
- SRM **5.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2.2 kg (71%) | 85 % | 7 |
| Grain | Weyermann pszeniczny jasny | 0.3 kg (9.7%) | 80 % | 6 |
| Grain | Płatki pszeniczne | 0.3 kg (9.7%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.3 kg (9.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------|--------|----------|------------|
| Whirlpool | Chinook | 50 g | 20 min | 10.8 % |
| Whirlpool | cascade yakima | 25 g | 20 min | 12.2 % |
| Dry Hop | Amarillo yakima | 25 g | 5 day(s) | 9.5 % |
| Dry Hop | Equinox | 50 g | --- | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|---------|--------|------------|
| WLP051 - California Ale V Yeast | Ale | Culture | 1000 g | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|---------|--------|
| Water Agent | gips | 2 g | Mash | 60 min |