

## neipa #93

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- 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 |