

NEIPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **20**
- SRM **6.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.3 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (65.7%)	80 %	5
Grain	Pszeniczny	1 kg (18.8%)	85 %	4
Grain	Strzegom Barwiący	0.025 kg (0.5%)	68 %	1300
Grain	Płatki orkiszowe	0.5 kg (9.4%)	80 %	4
Grain	Płatki owsiane	0.3 kg (5.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.7 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	50 g	1 min	15.5 %
Dry Hop	Enigma (AUS)	100 g	4 day(s)	16.9 %
Dry Hop	Styrian Dragon	55 g	4 day(s)	7.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis