

## NEIPA v4

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **35**
- SRM **4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **8 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **29.7 liter(s)**
- Total mash volume **36.3 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **29.7 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.3 kg (65.2%)	81 %	4
Grain	Płatki owsiane	1 kg (15.2%)	85 %	3
Grain	Malteurop Pszeniczny	0.5 kg (7.6%)	81 %	6
Grain	Płatki pszeniczne	0.5 kg (7.6%)	85 %	3
Grain	Viking Caramel Pale	0.3 kg (4.5%)	78 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	8.5 g	30 min	12 %
Aroma (end of boil)	Citra	30 g	0 min	14.2 %
Aroma (end of boil)	Mosaic	30 g	0 min	11.8 %
Aroma (end of boil)	Amarillo	10 g	0 min	8.2 %
Aroma (end of boil)	Vic Secret	10 g	0 min	18.4 %
Whirlpool	Vic Secret	40 g	20 min	18.4 %
Whirlpool	Amarillo	40 g	20 min	8.2 %
Dry Hop	Vic Secret	25 g	3 day(s)	18.4 %

Dry Hop	Amarillo	25 g	3 day(s)	8.2 %
Dry Hop	Vic Secret	25 g	3 day(s)	18.4 %
Dry Hop	Amarillo	25 g	3 day(s)	8.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Slant	100 ml	Wyeast Labs