

# NEIPA5

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU ---
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (70.4%)	80 %	5
Grain	Weyermann - Pilsner Malt	0.4 kg (5.6%)	81 %	5
Grain	Weyermann pszeniczny jasny	0.2 kg (2.8%)	80 %	6
Grain	Płatki owsiane	1.5 kg (21.1%)	85 %	3

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis