

# Neipka

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **50**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **37.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **29.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (35.7%)	80 %	7
Grain	Strzegom Pilzneński	3.5 kg (41.7%)	80 %	4
Grain	Oats, Flaked	0.4 kg (4.8%)	80 %	2
Grain	Pszeniczny	0.5 kg (6%)	85 %	4
Grain	Wheat, Flaked	0.5 kg (6%)	77 %	4
Grain	Monachijski	0.5 kg (6%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Sabro	25 g	15 min	15.8 %
Aroma (end of boil)	HBC	25 g	15 min	9.3 %
Aroma (end of boil)	Southern cross	25 g	15 min	12.6 %
Aroma (end of boil)	Chinook	30 g	20 min	5.2 %
Aroma (end of boil)	Chinook	30 g	5 min	5.2 %
Whirlpool	Sabro	25 g	20 min	15.8 %
Dry Hop	HBC	25 g	5 day(s)	9.3 %
Dry Hop	Southern cross	25 g	5 day(s)	12.6 %
Dry Hop	Nelson Sauvign	50 g	3 day(s)	11.8 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM55 Zielone Wzgórze	Ale	Slant	300 ml	Fermentum mobile