

## #007 NEIPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **3.5**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3.8 kg (71.7%) | 82 %  | 4   |
| Grain | Płatki owsiane      | 0.5 kg (9.4%)  | 85 %  | 3   |
| Grain | Płatki pszeniczne   | 1 kg (18.9%)   | 85 %  | 3   |

### Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil      | Centennial    | 5 g    | 5 min    | 10.5 %     |
| Whirlpool | Mosaic        | 50 g   | 60 min   | 10 %       |
| Dry Hop   | Nelson Sauvin | 100 g  | 2 day(s) | 11 %       |
| Dry Hop   | Mosaic        | 50 g   | 2 day(s) | 10 %       |

### Yeasts

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

### Extras

| Type  | Name         | Amount | Use for | Time |
|-------|--------------|--------|---------|------|
| Other | łuska ryżowa | 125 g  | Mash    | ---  |