

#22 New Swiss IPA (NEIPA)

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU ---
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.83 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.7 liter(s)**

Steps

- Temp **67 C**, Time **70 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.5 kg (79.5%)	80 %	6.5
Grain	Oats, Flaked	0.5 kg (8.8%)	80 %	3
Grain	Weyermann pszeniczny jasny	0.37 kg (6.5%)	80 %	4.5
Grain	Monachijski	0.2 kg (3.5%)	80 %	16
Grain	Sauermalz	0.09 kg (1.6%)	80 %	5