

## 34. neIPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **49**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (83.3%) | 80 %  | 5   |
| Grain | Oats, Flaked         | 0.5 kg (16.7%) | 80 %  | 2   |

### Hops

| Use for                          | Name  | Amount | Time   | Alpha acid |
|----------------------------------|-------|--------|--------|------------|
| Boil                             | Citra | 20 g   | 60 min | 12.9 %     |
| Aroma (end of boil)              | Citra | 100 g  | 0 min  | 12.9 %     |
| Hopstand 100g citra 20 min <80st |       |        |        |            |

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM55 Zielone Wzgórze | Ale  | Slant | 100 ml | Fermentum Mobile |