

# LITE NEIPA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **29**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **18.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.3 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.7 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **18.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (55.6%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.5 kg (13.9%)	80 %	6
Grain	Słód owsiany Fawcett	0.3 kg (8.3%)	61 %	5
Grain	Płatki pszeniczne	0.4 kg (11.1%)	85 %	3
Grain	Płatki owsiane	0.4 kg (11.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Citra	10 g	0 min	12 %
Boil	Chinook	10 g	30 min	13 %
Boil	Galaxy	10 g	20 min	15 %
Aroma (end of boil)	Centennial	20 g	0 min	10.5 %
Aroma (end of boil)	Equinox	10 g	0 min	13.1 %
Aroma (end of boil)	Galaxy	10 g	0 min	15 %
Dry Hop	Centennial	10 g	4 day(s)	10.5 %

Dry Hop	Citra	20 g	4 day(s)	12 %
Dry Hop	Galaxy	10 g	4 day(s)	15 %

### **Yeasts**

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
US-05	Ale	Slant	75 ml	Safale