

# NEIPA 1 Flage PK

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **55**
- SRM **6.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Best	4 kg (61.5%)	80 %	6
Grain	Weizenmalz Best	1 kg (15.4%)	82 %	4
Grain	Carahell Best	0.3 kg (4.6%)	75 %	30
Grain	Weyermann - Carapils	0.2 kg (3.1%)	78 %	4
Grain	Oats, Flaked	0.5 kg (7.7%)	80 %	2
Grain	Weizenflocken	0.5 kg (7.7%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Galaxy	10 g	3 min	13.6 %
Aroma (end of boil)	Citra	10 g	3 min	11.6 %
Aroma (end of boil)	Mosaic	10 g	3 min	11.5 %
Whirlpool	Citra	40 g	20 min	11.6 %
Whirlpool	Mosaic	40 g	20 min	11.5 %
Whirlpool	Galaxy	40 g	20 min	13.6 %
Dry Hop	Citra	40 g	0 day(s)	11.6 %

Dry Hop	Mosaic	40 g	0 day(s)	11.5 %
Dry Hop	Galaxy	40 g	0 day(s)	13.6 %
Dry Hop	Citra	40 g	0 day(s)	11.6 %
Dry Hop	Mosaic	40 g	0 day(s)	11.5 %
Dry Hop	Galaxy	40 g	0 day(s)	13.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM 55 Green Hill	Ale	Slant	100 ml	FM