

# neipa

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **51**
- SRM **5.4**
- Style **American IPA**

## 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 **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (50%)	80 %	5
Grain	pszeniczny jasny bestmalz	1 kg (12.5%)	80 %	5
Grain	Płatki owsiane	0.5 kg (6.3%)	60 %	3
Grain	Wheat, Flaked	0.5 kg (6.3%)	77 %	4
Grain	Słód owsiany Fawcett	2 kg (25%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	40 g	60 min	14 %
Aroma (end of boil)	Mosaic	50 g	1 min	10 %
Dry Hop	Citra	50 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fm55 zielone wzgórze	Ale	Liquid	12 ml	---