

# Neipa

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU ---
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Mep Pilsner	4.5 kg (64.3%)	81 %	4
Grain	Słód Owsiany	1 kg (14.3%)	80 %	3
Grain	Słód Dekstrynowy	0.2 kg (2.9%)	82 %	2
Grain	Simpsons - Maris Otter	0.3 kg (4.3%)	81 %	6
Grain	Płatki pszeniczne	0.5 kg (7.1%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Cascade	100 g	3 day(s)	6 %
Dry Hop	Amarillo	100 g	3 day(s)	9.5 %
Dry Hop	Mosaic	100 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - New England	Ale	Slant	200 ml	---