

# NEIPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **13**
- SRM **4.7**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.4 kg (63.8%)	80 %	5
Grain	Viking Wheat Malt	1.3 kg (18.8%)	83 %	5
Grain	Płatki pszeniczne	0.6 kg (8.7%)	85 %	3
Grain	Płatki owsiane	0.6 kg (8.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	5 g	20 min	13.1 %
Whirlpool	Mosaic	60 g	10 min	10 %
Dry Hop	Equinox	75 g	7 day(s)	13.1 %
Dry Hop	Citra	80 g	5 day(s)	12 %
Dry Hop	Amarillo	45 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	30 ml	Fermentum Mobile