

# NEIPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **74**
- SRM **5**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **14.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **14.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (76.9%)	79 %	6
Grain	Strzegom Pszeniczny	0.5 kg (15.4%)	81 %	6
Grain	Płatki owsiane	0.25 kg (7.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	25 g	70 min	10 %
Boil	Palisade	5 g	30 min	7.5 %
Boil	Equinox	5 g	30 min	13.1 %
Boil	Palisade	10 g	10 min	7.5 %
Boil	Equinox	10 g	10 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis