

Neipa

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **47**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (36.4%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 2.8 kg (50.9%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (9.1%) | 60 % | 3 |
| Grain | Słód pszeniczny Bestmalz | 0.2 kg (3.6%) | 82 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Whirlpool | Citra | 50 g | 30 min | 12 % |
| Whirlpool | Nelson Sauvín | 50 g | 30 min | 11 % |
| Dry Hop | Mosaic | 150 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------|
| WLP013 - London Ale Yeast | Ale | Liquid | 40 ml | White Labs |