

# 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