

## NEIPA #2

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **27**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 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 **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (64.3%)	80 %	5
Grain	Weyermann - Bohemian Pilsner Malt	1 kg (14.3%)	81 %	4
Grain	Oats, Flaked	1 kg (14.3%)	80 %	2
Grain	Weyermann - Carapils	0.5 kg (7.1%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	30 min	12 %
Boil	Mosaic	10 g	30 min	10 %
Boil	Amarillo	10 g	30 min	9.5 %
Boil	Mosaic	10 g	10 min	10 %
Boil	Citra	10 g	10 min	12 %
Whirlpool	Citra	10 g	0 min	12 %
Whirlpool	Amarillo	20 g	0 min	9.5 %
Whirlpool	Mosaic	10 g	0 min	10 %
Dry Hop	Citra	30 g	---	12 %

Dry Hop	Mosaic	30 g	---	10 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	10 min
Water Agent	Gypsum	5 g	Mash	---