

# NEIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **34**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **17.5 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **12.5 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (60%)	80 %	5
Grain	Pszeniczny	1 kg (20%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (10%)	85 %	3
Grain	Płatki owsiane	0.5 kg (10%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Citra	5 g	80 min	13.5 %
Aroma (end of boil)	Galaxy	5 g	5 min	15 %
Aroma (end of boil)	Citra	5 g	5 min	13.5 %
Whirlpool	Mosaic	50 g	20 min	12 %
Dry Hop	Galaxy	45 g	7 day(s)	15 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Nelson Sauvign	40 g	3 day(s)	11 %
Dry Hop	Amarillo	40 g	3 day(s)	9.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM55 Zielone Wzgórze	Ale	Liquid	100 ml	Fermentum Mobile