

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

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------------|-------------|---------------|-------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 100 ml | Fermentum Mobile |