

# neipa

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **45**
- SRM **4.3**
- Style **Saison**

## 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **73 C**, Time **10 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **73C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (75.5%)	81 %	4
Grain	Płatki owsiane	0.3 kg (5.7%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (9.4%)	85 %	3
Grain	Monachijski	0.5 kg (9.4%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Simcoe filtracja	5 g	2 min	11.5 %
Aroma (end of boil)	idaho	50 g	0 min	12.3 %
Dry Hop	Simcoe burzliwa	45 g	0 day(s)	11.5 %
Dry Hop	Citra. Około 6 dni	25 g	0 day(s)	13.1 %
Dry Hop	citra	25 g	0 day(s)	13.1 %
Boil	Idaho 7	50 g	25 min	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fm 52	Ale	Liquid	30 ml	fm