

NEIPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **22**
- SRM **4.7**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (46.2%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 1.5 kg (23.1%) | 80 % | 12 |
| Grain | Pszeniczny | 1 kg (15.4%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (7.7%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (7.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil | Simcoe | 5 g | 60 min | 12.5 % |
| Boil | Simcoe | 45 g | 10 min | 12.5 % |
| Whirlpool | Mosaic | 30 g | --- | 10 % |
| Whirlpool | Lemon drop | 30 g | --- | 5.4 % |
| Whirlpool | Mouteka | 30 g | --- | 7.3 % |
| Dry Hop | Lemon drop | 70 g | 5 day(s) | 5.4 % |
| Dry Hop | Mouteka | 70 g | 5 day(s) | 7.3 % |
| Dry Hop | Huell Melon | 50 g | 5 day(s) | 6.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---|-----|--------|---------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 1000 ml | Fermentum Mobile |
| fermentacja od 18st do 21st wzrastająco | | | | |