

NEIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **51**
- SRM **4.8**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 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 **68 C**, Time **35 min**
- Temp **72 C**, Time **35 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **35 min** at **68C**
- Keep mash **35 min** at **72C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (61.5%)	79 %	6
Grain	Strzegom Pszeniczny	1.5 kg (23.1%)	81 %	6
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	Mosaic	15 g	60 min	13 %
Boil	Mosaic	10 g	30 min	13 %
Boil	Mosaic	15 g	1 min	13 %
Whirlpool	Mosaic	10 g	1 min	13 %
Boil	Citra	15 g	60 min	12 %
Boil	Citra	10 g	30 min	12 %
Boil	Citra	15 g	1 min	12 %
Whirlpool	Citra	10 g	1 min	12 %

Yeasts

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