

# Neipa

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU ---
- SRM **4**
- Style **American IPA**

## 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 **75 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **45.5 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **39 liter(s)** of strike water to **52.5C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **68C**
- Sparge using **-2.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Maris Otter Extra - Crisp	3.5 kg (53.8%)	81 %	3.5
Grain	Pale Ale - Viking Malt	2 kg (30.8%)	82 %	6
Grain	Owsiany - Viking Malt	0.5 kg (7.7%)	80 %	4.5
Grain	Płatki Owsiane	0.5 kg (7.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Galaxy	100 g	3 day(s)	17.4 %
Dry Hop	Strata	100 g	3 day(s)	14.5 %
Dry Hop	Citra	50 g	3 day(s)	14.2 %
Dry Hop	Centennial	100 g	3 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
a38 juice	Ale	Slant	300 ml	Ale Yeast