

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 | Platki 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 |