

NEIPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **4.5**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **29.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **22.9 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (80.6%)	80 %	5
Grain	Strzegom Pszeniczny	0.6 kg (9.7%)	81 %	6
Grain	Płatki owsiane	0.4 kg (6.5%)	85 %	3
Grain	Płatki pszeniczne	0.2 kg (3.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Centennial	30 g	30 min	9.7 %
77 stopni				
Whirlpool	Citra	30 g	30 min	12 %
77 stopni				
Whirlpool	Falconer's Flight®	30 g	30 min	10.7 %
77 stopni				
Dry Hop	Centennial	60 g	2 day(s)	9.7 %
Dry Hop	Citra	60 g	2 day(s)	12 %
Dry Hop	Falconer's Flight®	50 g	2 day(s)	10.7 %
Dry Hop	Mosaic	30 g	2 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	---