

# NEIPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **16**
- SRM **3.7**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **13.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.1 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **9.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **13.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.3 kg (85.2%)	80 %	4
Grain	Płatki owsiane	0.4 kg (14.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	30 min	15.5 %
Boil	Mosaic	10 g	5 min	10 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %
Dry Hop	Mosaic	30 g	7 day(s)	10 %
2 dzień burzliwej				
Dry Hop	Mosaic	50 g	3 day(s)	10 %
cicha				

## Yeasts

Name	Type	Form	Amount	Laboratory
WL1318 London Ale III	Ale	Liquid	100 ml	Wyeast