

# NEIPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **23**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **30.9 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

## Fermentables

| Type  | Name   | Amount         | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Słód PILZEŃSKI<br>Viking Malt 5kg              | 2.5 kg (37.6%) | 80 %  | 5   |
| Grain | Słód Pale Ale Viking<br>Malt                   | 2 kg (30.1%)   | 80 %  | 5   |
| Grain | Słód WIEDEŃSKI<br>Viking Malt 5kg              | 1 kg (15%)     | 79 %  | 12  |
| Grain | Słód PSZENICZNY<br>STRZEGOM 1kg<br>Viking Malt | 0.5 kg (7.5%)  | 82 %  | 7   |
| Grain | Płatki owsiane                                 | 0.5 kg (7.5%)  | 80 %  | 3   |
| Grain | Słód zakwaszający<br>Weyermann®                | 0.15 kg (2.3%) | 1 %   | 7   |

## Hops

| Use for   | Name               | Amount | Time   | Alpha acid |
|-----------|--------------------|--------|--------|------------|
| Boil      | Equinox            | 15 g   | 60 min | 13.1 %     |
| Boil      | El Dorado          | 15 g   | 10 min | 15 %       |
| Boil      | Mosaic 2018 aromat | 20 g   | 0 min  | 13.2 %     |
| Whirlpool | Equinox            | 25 g   | 0 min  | 13.1 %     |

|           |           |      |          |        |
|-----------|-----------|------|----------|--------|
| Whirlpool | El Dorado | 25 g | 0 min    | 15 %   |
| Dry Hop   | El Dorado | 60 g | 5 day(s) | 15 %   |
| Dry Hop   | Equinox   | 20 g | 5 day(s) | 13.1 % |
| Dry Hop   | Mosaic    | 30 g | 5 day(s) | 10 %   |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM55 Zielone Wzgórze | Ale  | Liquid | 20 ml  | Fermentum Mobile |

## Notes

- starter - drożdże  
*Mar 16, 2020, 10:18 PM*
- Woda wodociągowa z filtra (węglowy, odżelazianie, zmiękczenie, membrana kapilarna 0,02 um).  
Hop stand przy 70 stopniach C  
gips - 3g  
*Mar 17, 2020, 10:06 PM*