

# NEIPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **48**
- SRM **4.7**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **4 %**
- Size with trub loss **55 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **64.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

## Steps

- Temp **78 C**, Time **1 min**
- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **39 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **38.2 liter(s)** of **76C** water or to achieve **64.2 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 8 kg (61.5%)   | 80 %  | 4   |
| Grain | Viking Wheat Malt   | 3.5 kg (26.9%) | 83 %  | 5   |
| Grain | Karmelowy Czerwony  | 0.5 kg (3.8%)  | 75 %  | 59  |
| Grain | Płatki owsiane      | 1 kg (7.7%)    | 85 %  | 3   |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | lunga  | 50 g   | 60 min   | 11 %       |
| Aroma (end of boil) | cacade | 100 g  | 5 min    | 6.9 %      |
| Whirlpool           | Citra  | 100 g  | 30 min   | 13.1 %     |
| Dry Hop             | mosaic | 100 g  | 4 day(s) | 6.9 %      |
| Dry Hop             | Simcoe | 100 g  | 4 day(s) | 13.2 %     |
| Dry Hop             | Citra  | 200 g  | 4 day(s) | 13.2 %     |

## Yeasts

| Name                     | Type | Form  | Amount | Laboratory  |
|--------------------------|------|-------|--------|-------------|
| Wyeast - American Ale II | Ale  | Slant | 400 ml | Wyeast Labs |