

## NEIPA - duże

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **150 liter(s)**
- Trub loss **5 %**
- Size with trub loss **157.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **189.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **135 liter(s)**
- Total mash volume **180 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

### Mash step by step

- Heat up **135 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **99.8 liter(s)** of **76C** water or to achieve **189.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	28.13 kg (62.5%)	80 %	5
Grain	Oats, Flaked	9.38 kg (20.8%)	80 %	2
Grain	Pszeniczny	7.5 kg (16.7%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	150 g	60 min	11 %
Whirlpool	Hallertau Blanc	937.5 g	1 min	11 %
Dry Hop	Hallertau Blanc	937.5 g	2 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	56.25 g	Lallemand