

# NEIPA Fight

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **49**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **77C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **16.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (44.4%)	80 %	5
Grain	BESTMALZ - Best Heidelberg Wheat Malt	1.5 kg (33.3%)	82 %	3
Grain	Słód Dekstrynowy	0.5 kg (11.1%)	80 %	13
Grain	Płatki owsiane	0.5 kg (11.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Idaho Gem	10 g	30 min	13.7 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Aroma (end of boil)	Idaho Gem	10 g	0 min	13.7 %
Aroma (end of boil)	Talus	20 g	0 min	7.9 %
Dry Hop	Citra	20 g	7 day(s)	12 %
Dry Hop	Idaho Gem	30 g	7 day(s)	13.7 %
Dry Hop	Talus	30 g	7 day(s)	7.9 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Wyeast - 1318 London Ale III	Ale	Liquid	125 ml	Wyeast Labs