

# Idahoo NEIPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **42**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **77C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.1 kg (41.3%)	82 %	4
Grain	Viking Wheat Malt	2.25 kg (30%)	83 %	5
Grain	Oats, Malted	1 kg (13.3%)	80 %	2
Grain	Wheat, Flaked	0.52 kg (6.9%)	77 %	4
Grain	Weyermann - Rye Malt	0.38 kg (5.1%)	85 %	7
Grain	Karmelowy Jasny 30EBC	0.25 kg (3.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Whirlpool	Mosaic	45 g	30 min	10 %
77'C				
Whirlpool	Simcoe	45 g	30 min	13.2 %
77'C				
Dry Hop	Idaho 7	50 g	5 day(s)	12.7 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Slant	300 ml	White Labs