

# Neipa #1

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- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **52**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **2.9 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.4 kg (68%) | 80 %  | 4   |
| Grain | Oats, Flaked        | 0.8 kg (16%) | 80 %  | 2   |
| Grain | Wheat, Flaked       | 0.8 kg (16%) | 77 %  | 4   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Whirlpool | Citra  | 35 g   | 60 min   | 12 %       |
| Whirlpool | Mosaic | 35 g   | 60 min   | 10 %       |
| Dry Hop   | Citra  | 40 g   | 2 day(s) | 12 %       |
| Dry Hop   | Mosaic | 40 g   | 2 day(s) | 10 %       |

## Yeasts

| Name                  | Type | Form   | Amount  | Laboratory |
|-----------------------|------|--------|---------|------------|
| Hazy Daze Ipa Blend 2 | Ale  | Liquid | 1200 ml | ---        |