

# neipa

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **50**
- SRM **4.3**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

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

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (33.3%)	80 %	4
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	5
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	20 min	13.5 %
Boil	Galaxy	30 g	20 min	14.5 %
Whirlpool	Citra	30 g	15 min	13.5 %