

NEIPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **68**
- SRM **5**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.7 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

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

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (76.3%) | 80 % | 5 |
| Grain | Pszeniczny | 0.6 kg (10.2%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.6 kg (10.2%) | 85 % | 3 |
| Grain | Viking melanoidynowy | 0.2 kg (3.4%) | 75 % | 60 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Citra | 30 g | 10 min | 12 % |
| Boil | Galaxy | 30 g | 10 min | 15 % |
| Whirlpool | Citra | 45 g | 15 min | 12 % |
| Whirlpool | Galaxy | 45 g | 15 min | 15 % |
| Whirlpool | Mosaic | 45 g | 15 min | 10 % |
| Dry Hop | Citra | 30 g | 7 day(s) | 12 % |
| Dry Hop | Galaxy | 45 g | 7 day(s) | 15 % |
| Dry Hop | Mosaic | 30 g | 7 day(s) | 10 % |
| Dry Hop | Citra | 40 g | 3 day(s) | 12 % |
| Dry Hop | Galaxy | 45 g | 3 day(s) | 15 % |
| Dry Hop | Mosaic | 30 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11 g | safale |