

NEIPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **110**
- SRM **4.3**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **23 liter(s)**

Steps

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

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (78.4%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.45 kg (7.8%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.45 kg (7.8%) | 85 % | 3 |
| Grain | Briess - Carapils Malt | 0.34 kg (5.9%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Aroma (end of boil) | Azacca | 7 g | 40 min | 14 % |
| Aroma (end of boil) | Azacca | 14 g | 30 min | 14 % |
| Aroma (end of boil) | Azacca | 21 g | 20 min | 14 % |
| Aroma (end of boil) | Citra | 7 g | 40 min | 12 % |
| Aroma (end of boil) | Citra | 14 g | 30 min | 12 % |
| Aroma (end of boil) | Citra | 21 g | 20 min | 12 % |
| Aroma (end of boil) | Mosaic | 7 g | 40 min | 10 % |
| Aroma (end of boil) | Mosaic | 14 g | 30 min | 10 % |
| Aroma (end of boil) | Mosaic | 21 g | 20 min | 10 % |
| Dry Hop | Azacca | 50 g | 5 day(s) | 14 % |
| Dry Hop | Azacca | 50 g | 5 day(s) | 14 % |
| Dry Hop | Citra | 50 g | 5 day(s) | 12 % |

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|---------|--------|------|----------|------|
| Dry Hop | Citra | 50 g | 5 day(s) | 12 % |
| Dry Hop | Mosaic | 50 g | 5 day(s) | 10 % |
| Dry Hop | Mosaic | 50 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 10 g | --- |