

# 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 %

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	---