

# NEIPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **45**
- SRM **4.2**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**
- Temp **80 C**, Time **5 min**
- Temp **100 C**, Time **60 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **5 min** at **80C**
- Keep mash **60 min** at **100C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **32.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	3.8 kg (56.7%)	80 %	6
Grain	Simpsons - Golden Promise	0.8 kg (11.9%)	81 %	4
Grain	Wheat, Flaked	0.3 kg (4.5%)	77 %	4
Grain	Oats, Flaked	1 kg (14.9%)	80 %	2
Grain	Briess - Wheat Malt, White	0.3 kg (4.5%)	85 %	5
Grain	Briess - Carapils Malt	0.5 kg (7.5%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	60 min	13.5 %
Whirlpool	Citra	60 g	30 min	12 %
Whirlpool	Mosaic	40 g	30 min	10 %
Whirlpool	Lemon drop	20 g	30 min	4.6 %
Dry Hop	Citra	30 g	2 day(s)	12 %
Dry Hop	Mosaic	15 g	2 day(s)	10 %
Dry Hop	Lemon drop	15 g	2 day(s)	4.6 %

Dry Hop	Citra	100 g	7 day(s)	12 %
Dry Hop	Mosaic	60 g	7 day(s)	10 %
Dry Hop	Lemon drop	60 g	7 day(s)	4.6 %
Drożdże do 20°C fermentacja 22°C  cold crash 2°C				

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	100 ml	FM