

# NEIPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **35**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	80 %	5
Grain	Viking Wheat Malt	1 kg (13.3%)	83 %	5
Grain	Oats, Flaked	0.5 kg (6.7%)	80 %	2
Grain	Wheat, Flaked	0.5 kg (6.7%)	77 %	4
Sugar	Cukier	0.5 kg (6.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	30 min	12.2 %
Boil	Citra	15 g	30 min	13.1 %
Boil	Amarillo	15 g	30 min	9.7 %
Whirlpool	Mosaic	45 g	---	12.2 %
Whirlpool	Citra	45 g	---	13.1 %
Whirlpool	Amarillo	45 g	---	9.7 %
Dry Hop	Mosaic	60 g	---	12.2 %
Dry Hop	Citra	60 g	---	13.1 %
Dry Hop	Amarillo	60 g	---	9.7 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
US-05	Ale	Dry	17.25 g	Fermentis Safale