

# NEIPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **23**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

## Mash step by step

- Heat up **21.7 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **74C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (64.5%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (16.1%)	81 %	6
Grain	płatki owsiane	1 kg (16.1%)	80 %	3
Grain	Strzegom Karmel 30	0.2 kg (3.2%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	15 min	6 %
Boil	Citra	20 g	15 min	12 %
Whirlpool	Citra	40 g	0 min	12 %
Whirlpool	sabro	50 g	0 min	14.8 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Azacca	50 g	3 day(s)	14 %
Dry Hop	Sabro	50 g	3 day(s)	14.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	150 ml	---

## Notes

- Piwo wyszło bardzo dobre. Ewentualnie można przesunąć czas chmielenia na goryczkę. Do powtórzenia.  
*Nov 10, 2020, 11:08 AM*