

# NEIPA

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **27**
- SRM **3.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **37.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **26 liter(s)** of **76C** water or to achieve **37.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.6 kg (45.6%)	80 %	5
Grain	Strzegom Pilzneński	2.6 kg (45.6%)	80 %	4
Grain	Płatki owsiane	0.5 kg (8.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mistral	100 g	45 min	7.5 %
Dry Hop	Lemon drop	100 g	3 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale