

# NEIPA

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **24**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **0 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **75C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (71.4%)	80 %	7
Grain	Płatki owsiane	0.5 kg (7.1%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (7.1%)	85 %	3
Grain	Słód owsiany Fawcett	1 kg (14.3%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Whirlpool	Cascade	50 g	15 min	6 %
Dry Hop	Mosaic	100 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fm 55	Ale	Liquid	30 ml	---