

# NEIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **3**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **79 C**, Time **1 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **79C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (57.1%)	80 %	5
Grain	Viking Wheat Malt	1 kg (28.6%)	83 %	5
Grain	Płatki owsiane	0.25 kg (7.1%)	60 %	3
Grain	Płatki pszeniczne	0.25 kg (7.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Ekuanot	5 g	1 min	14 %
Aroma (end of boil)	Mosaic	30 g	1 min	10 %
Dry Hop	Ekuanot	45 g	20 day(s)	14 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis