

# NEIPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **28**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount        | Yield  | EBC |
|-------|---------------------------|---------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 3 kg (50.8%)  | 80.5 % | 6   |
| Grain | Słód pszeniczny Bestmalz  | 1 kg (16.9%)  | 82 %   | 5   |
| Grain | Bestmalz Carmel Pils      | 0.5 kg (8.5%) | 75 %   | 5   |
| Grain | Płatki jęczmienne         | 0.4 kg (6.8%) | 60 %   | 3   |
| Grain | Płatki pszeniczne         | 0.5 kg (8.5%) | 60 %   | 3   |
| Grain | Płatki owsiane            | 0.5 kg (8.5%) | 60 %   | 3   |

## Hops

| Use for   | Name  | Amount | Time     | Alpha acid |
|-----------|-------|--------|----------|------------|
| Mash      | Citra | 5 g    | 60 min   | 12.9 %     |
| Whirlpool | Citra | 70 g   | 30 min   | 12 %       |
| Dry Hop   | Citra | 100 g  | 5 day(s) | 12 %       |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Fermentis  |