

# NEIPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **33**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (78.9%) | 80 %  | 5   |
| Grain | Płatki pszeniczne    | 0.5 kg (8.8%)  | 60 %  | 3   |
| Grain | Płatki owsiane       | 0.4 kg (7%)    | 60 %  | 3   |
| Grain | Pszeniczny           | 0.3 kg (5.3%)  | 85 %  | 4   |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Citra  | 15 g   | 60 min   | 12 %       |
| Boil                | Citra  | 30 g   | 5 min    | 12 %       |
| Boil                | Mosaic | 30 g   | 5 min    | 10 %       |
| Aroma (end of boil) | Citra  | 55 g   | 0 min    | 12 %       |
| Aroma (end of boil) | Mosaic | 70 g   | 0 min    | 10 %       |
| Dry Hop             | Strata | 200 g  | 3 day(s) | 13.6 %     |

## Yeasts

| Name                            | Type | Form   | Amount | Laboratory  |
|---------------------------------|------|--------|--------|-------------|
| Wyeast - 1318<br>London Ale III | Ale  | Liquid | 125 ml | Wyeast Labs |