

Neipa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **25**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **43 liter(s)**
- Trub loss **5 %**
- Size with trub loss **45.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **56.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.4 liter(s)**
- Total mash volume **51.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **1 min**

Mash step by step

- Heat up **38.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **72C**
- Sparge using **31.3 liter(s)** of **76C** water or to achieve **56.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 10 kg (75.2%) | 80 % | 7 |
| Grain | Oats, Flaked | 1.8 kg (13.5%) | 80 % | 2 |
| Grain | Rice, Flaked | 1 kg (7.5%) | 70 % | 2 |
| Sugar | Candi Sugar, Clear | 0.5 kg (3.8%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| Boil | Marynka | 30 g | 30 min | 10 % |
| Aroma (end of boil) | Hallertau Blanc | 50 g | 15 min | 11 % |
| Whirlpool | Citra | 30 g | 5 min | 12 % |
| Dry Hop | Mosaic | 50 g | 7 day(s) | 10 % |
| Dry Hop | Hallertau Blanc | 50 g | 7 day(s) | 11 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|------|--------|------------|
| Mauribrew Ale Y514 | Ale | Dry | 25 g | AB Mauri |