

NEIPA 16 BLG

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **42**
- SRM **4**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (52.6%) | 85 % | 5 |
| Grain | Strzegom Pilzneński | 1.9 kg (28.6%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.625 kg (9.4%) | 95 % | 3 |
| Grain | Płatki owsiane | 0.625 kg (9.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil | Mosaic | 50 g | 5 min | 10 % |
| Aroma (end of boil) | Centennial | 50 g | 15 min | 10.5 % |
| Aroma (end of boil) | Cascade | 62 g | 15 min | 6 % |
| Dry Hop | Ekuanot | 50 g | 9 day(s) | 14 % |
| Dry Hop | Enigma (AUS) | 50 g | 7 day(s) | 17.2 % |
| Dry Hop | Eureka! | 75 g | 4 day(s) | 18 % |
| Dry Hop | Bravo | 44 g | 4 day(s) | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 100 ml | Fermentis |