

# NEIPA

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **40**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **22 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (66.2%)	81 %	4
Grain	Simpsons - Golden Promise	1.5 kg (22.1%)	81 %	4
Grain	Płatki pszeniczne	0.45 kg (6.6%)	85 %	3
Grain	Płatki owsiane	0.35 kg (5.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Amarillo	43 g	75 min	9.5 %
Boil	Amarillo	43 g	0 min	9.5 %
Whirlpool	Citra	28 g	0 min	12 %
Whirlpool	Galaxy	28 g	0 min	15 %
Whirlpool	Mosaic	28 g	0 min	10 %
Dry Hop	Citra	85 g	7 day(s)	12 %
Dry Hop	Galaxy	43 g	7 day(s)	15 %
Dry Hop	Mosaic	43 g	7 day(s)	10 %