

# Neipa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU ---
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **50 C**, Time **20 min**
- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale - Crisp	4 kg (72.7%)	82 %	4.5
Grain	Owsiany - Viking Malt	0.8 kg (14.5%)	80 %	5
Grain	Dekstrynowy - Viking Malt	0.2 kg (3.6%)	79 %	14
Grain	Płatki Owsiane	0.5 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Mosaic	50 g	3 day(s)	12.8 %
Dry Hop	Amarillo	50 g	3 day(s)	8.7 %
Dry Hop	Cascade	50 g	3 day(s)	5.4 %
Dry Hop	Ekuanot	20 g	3 day(s)	13.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1318 London Ale III	Ale	Slant	300 ml	Wyeast Labs