

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 |