

# NEIPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **34**
- SRM **4.3**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **79 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **79C**
- Sparge using **17.7 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	5.25 kg (75%)	80 %	5
Grain	Pilzneński	1.25 kg (17.9%)	81 %	4
Grain	Płatki owsiane	0.5 kg (7.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	10 %
Boil	Chinook	15 g	30 min	13 %
Boil	Mosaic	20 g	5 min	10 %
Boil	Chinook	25 g	5 min	13 %
Aroma (end of boil)	Mosaic	25 g	0 min	10 %
Aroma (end of boil)	Chinook	25 g	0 min	13 %
Dry Hop	Mosaic	80 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	1.25 g	Fermentis