

# NEIPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **44**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (50%)	80 %	7
Grain	Pszeniczny	1 kg (25%)	80 %	4
Grain	Oats, Flaked	0.5 kg (12.5%)	80 %	2
Grain	Rice, Flaked	0.5 kg (12.5%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	eclipse 50	50 g	20 min	17.5 %