

NEIPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **10**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **100 C**, Time **1 min**
- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Keep mash **1 min** at **100C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (51.7%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (17.2%)	81 %	6
Grain	Strzegom Pilzneński	1 kg (17.2%)	80 %	4
Grain	Płatki pszeniczne	0.4 kg (6.9%)	85 %	3
Grain	Płatki owsiane	0.4 kg (6.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equanot	5 g	100 min	16.1 %
Aroma (end of boil)	Mosaic	60 g	0 min	10 %
Dry Hop	Equanot	75 g	14 day(s)	16.1 %
Dry Hop	Citra	80 g	5 day(s)	12 %
Dry Hop	Amarillo	45 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM55 Zielone Wzgórze	Ale	Liquid	25 ml	Fermentum Mobile
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