

# NEIPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU ---
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **15.2 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.24 kg (63.8%)	80 %	5
Grain	Viking Wheat Malt	0.92 kg (18.1%)	83 %	5
Grain	Płatki owsiane	0.46 kg (9.1%)	85 %	3
Grain	Płatki pszeniczne	0.46 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	5 g	---	13.1 %