

# Neipa

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **10**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **35.3 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **26.9 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (59.5%)	85 %	7
Grain	Weyermann pszeniczny jasny	1.8 kg (21.4%)	80 %	4
Grain	Płatki pszeniczne	0.8 kg (9.5%)	85 %	3
Grain	Płatki owsiane	0.8 kg (9.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	8 g	60 min	13.1 %
Aroma (end of boil)	Mosaic	90 g	1 min	10 %
Dry Hop	Equinox	112 g	7 day(s)	13.1 %
Dry Hop	Citra	120 g	5 day(s)	12 %
Dry Hop	Amarillo	70 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Slant	300 ml	Fermentis

## Notes

- wysładzanie wodą o temp 77-78 C.  
płatki do ciepłej wody i mieszać do zagotowania.  
*Jan 31, 2019, 10:52 AM*