

# NEIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **26**
- SRM **4.7**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **6 %**
- Size with trub loss **17.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount        | Yield  | EBC |
|-------|--------------------------|---------------|--------|-----|
| Grain | Weyermann - Pilsner Malt | 4 kg (61.5%)  | 81 %   | 5   |
| Grain | Oats, Flaked             | 1 kg (15.4%)  | 80 %   | 2   |
| Grain | Wheat, Flaked            | 0.4 kg (6.2%) | 77 %   | 4   |
| Grain | Barley, Flaked           | 1 kg (15.4%)  | 70 %   | 4   |
| Grain | Acid Malt                | 0.1 kg (1.5%) | 58.7 % | 6   |

## Hops

| Use for   | Name         | Amount | Time     | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Whirlpool | Enigma (AUS) | 25 g   | 15 min   | 17.2 %     |
| Whirlpool | Galaxy       | 25 g   | 15 min   | 15 %       |
| Whirlpool | Rakau (NZ)   | 25 g   | 15 min   | 9.5 %      |
| Dry Hop   | Enigma (AUS) | 60 g   | 3 day(s) | 17.2 %     |
| Dry Hop   | Galaxy       | 75 g   | 4 day(s) | 15 %       |
| Dry Hop   | Rakau (NZ)   | 75 g   | 5 day(s) | 9.5 %      |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM55 Zielone Wzgorze | Ale  | Slant | 120 ml | Fermentum Mobile |