

## neipa #93

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **50**
- SRM **5.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **9.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.2 kg (71%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.3 kg (9.7%)	80 %	6
Grain	Płatki pszeniczne	0.3 kg (9.7%)	60 %	3
Grain	Płatki owsiane	0.3 kg (9.7%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Chinook	50 g	20 min	10.8 %
Whirlpool	cascade yakima	25 g	20 min	12.2 %
Dry Hop	Amarillo yakima	25 g	5 day(s)	9.5 %
Dry Hop	Equinox	50 g	---	13.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP051 - California Ale V Yeast	Ale	Culture	1000 g	White Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	2 g	Mash	60 min