

NEIPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **48**
- SRM **4.7**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **4 %**
- Size with trub loss **55 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **64.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

Steps

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

Mash step by step

- Heat up **39 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **38.2 liter(s)** of **76C** water or to achieve **64.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	8 kg (61.5%)	80 %	4
Grain	Viking Wheat Malt	3.5 kg (26.9%)	83 %	5
Grain	Karmelowy Czerwony	0.5 kg (3.8%)	75 %	59
Grain	Płatki owsiane	1 kg (7.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Aroma (end of boil)	cacade	100 g	5 min	6.9 %
Whirlpool	Citra	100 g	30 min	13.1 %
Dry Hop	mosaic	100 g	4 day(s)	6.9 %
Dry Hop	Simcoe	100 g	4 day(s)	13.2 %
Dry Hop	Citra	200 g	4 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Slant	400 ml	Wyeast Labs