

# NEIPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **26**
- SRM **7.3**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **48.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.7 liter(s)**
- Total mash volume **39.6 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **29.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **28.4 liter(s)** of **76C** water or to achieve **48.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	7 kg (70.7%)	82 %	4
Grain	Płatki owsiane	1.3 kg (13.1%)	85 %	3
Grain	Płatki pszeniczne	1.3 kg (13.1%)	85 %	3
Grain	Strzegom Karmel 300	0.3 kg (3%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	70 min	10 %
Aroma (end of boil)	Mosaic	40 g	10 min	10 %
Aroma (end of boil)	Amarillo	50 g	10 min	9.5 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Whirlpool	Mosaic	50 g	0 min	10 %
Whirlpool	HOPSTEND Amarillo	50 g	0 min	9.5 %
Dry Hop	Citra	80 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	150 ml	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	GIPS PIWOWARSKI	8 g	Mash	0 min
Spice	NACL	8 g	Mash	0 min
Water Agent	E300	6 g	Bottling	---
Fining	WHIRFLOCK	1 g	Boil	15 min