

# Style School - NEIPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **57**
- SRM **3.7**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.3 liter(s)**
- Total mash volume **40.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **30.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **77C**
- Sparge using **27.9 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	8 kg (79.2%)	80 %	4
Grain	Weyermann - Carapils	0.5 kg (5%)	78 %	4
Grain	Simpsons - Golden Naked Oats	0.001 kg	73 %	20
Grain	Oats, Malted	0.875 kg (8.7%)	80 %	2
Grain	Acidulated BESTMALZ	0.22 kg (2.2%)	76 %	5
Grain	Płatki pszeniczne	0.5 kg (5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	43 g	60 min	13.2 %
Whirlpool	Citra	43 g	30 min	12 %
Whirlpool	Galaxy	43 g	30 min	15 %
Dry Hop	Citra	130 g	5 day(s)	12 %
Dry Hop	Galaxy	130 g	5 day(s)	15 %
Dry Hop	Simcoe	43 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	20 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Siarczan wapnia	1.5 g	Mash	60 min
Water Agent	Chlorek Sodu	15 g	Mash	60 min

### Notes

- Rozcieńczyć do 13.8 BLG  
Na podstawie:  
<https://www.grainandgrape.com.au/all-grain-homebrew-recipes/style-school-neipa-new-england-ipa/>

Ferment at 17 degrees Celsius  
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