

# NEIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **74**
- SRM **5**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **14.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **14.2 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale   | 2.5 kg (76.9%) | 79 %  | 6   |
| Grain | Strzegom Pszeniczny | 0.5 kg (15.4%) | 81 %  | 6   |
| Grain | Płatki owsiane      | 0.25 kg (7.7%) | 60 %  | 3   |

## Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil    | Sorachi Ace | 25 g   | 70 min | 10 %       |
| Boil    | Palisade    | 5 g    | 30 min | 7.5 %      |
| Boil    | Equinox     | 5 g    | 30 min | 13.1 %     |
| Boil    | Palisade    | 10 g   | 10 min | 7.5 %      |
| Boil    | Equinox     | 10 g   | 10 min | 13.1 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |