

## NEIPA -

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU ---
- SRM **4.4**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.3 liter(s)**

### Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **20.8 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 4.5 kg (69.2%) | 81 %  | 4   |
| Grain | Płatki pszeniczne    | 0.5 kg (7.7%)  | 60 %  | 3   |
| Grain | Płatki owsiane       | 0.5 kg (7.7%)  | 60 %  | 3   |
| Grain | Viking Pale Ale malt | 1 kg (15.4%)   | 80 %  | 5   |

### Hops

| Use for             | Name    | Amount | Time      | Alpha acid |
|---------------------|---------|--------|-----------|------------|
| Mash                | Equinox | 5 g    | 60 min    | 13.1 %     |
| Aroma (end of boil) | Mosaic  | 60 g   | 0 min     | 10 %       |
| Dry Hop             | Perle   | 25 g   | 10 day(s) | 7 %        |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 10 g   | Fermentis  |