

# NEIPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **22**
- SRM **4.7**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt  | 3 kg (46.2%)   | 82 %  | 4   |
| Grain | Viking Pale Ale malt | 1.5 kg (23.1%) | 80 %  | 12  |
| Grain | Pszeniczny           | 1 kg (15.4%)   | 85 %  | 4   |
| Grain | Płatki pszeniczne    | 0.5 kg (7.7%)  | 85 %  | 3   |
| Grain | Płatki owsiane       | 0.5 kg (7.7%)  | 85 %  | 3   |

## Hops

| Use for   | Name        | Amount | Time     | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil      | Simcoe      | 5 g    | 60 min   | 12.5 %     |
| Boil      | Simcoe      | 45 g   | 10 min   | 12.5 %     |
| Whirlpool | Mosaic      | 30 g   | ---      | 10 %       |
| Whirlpool | Lemon drop  | 30 g   | ---      | 5.4 %      |
| Whirlpool | Mouteka     | 30 g   | ---      | 7.3 %      |
| Dry Hop   | Lemon drop  | 70 g   | 5 day(s) | 5.4 %      |
| Dry Hop   | Mouteka     | 70 g   | 5 day(s) | 7.3 %      |
| Dry Hop   | Huell Melon | 50 g   | 5 day(s) | 6.8 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                                         |     |        |         |                  |
|-----------------------------------------|-----|--------|---------|------------------|
| FM55 Zielone<br>Wzgórze                 | Ale | Liquid | 1000 ml | Fermentum Mobile |
| fermentacja od 18st do 21st wzrastająco |     |        |         |                  |