

# Fruty NEIPA 1.0

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **54**
- SRM **4.8**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45 liter(s)**
- Total mash volume **60 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **45 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **75C**
- Sparge using **27.8 liter(s)** of **76C** water or to achieve **57.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	10 kg (66.7%)	81 %	5
Grain	Weyermann - Pale Wheat Malt	2 kg (13.3%)	85 %	5
Grain	Oats, Flaked	1 kg (6.7%)	80 %	2
Grain	Wheat, Flaked	1 kg (6.7%)	77 %	4
Grain	Barley, Flaked	1 kg (6.7%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Cascade PL	100 g	30 min	7.1 %
Whirlpool	African Queen	100 g	30 min	11 %
Whirlpool	Triumph	80 g	30 min	6.6 %
Whirlpool	Oktawia	100 g	30 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM700 Koktajl Transatlantycki	Ale	Liquid	2000 ml	Fermentum Mobile