

NEIPA #1

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **58**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3 kg (50%) | 80 % | 7 |
| Grain | Pilzneński | 1 kg (16.7%) | 81 % | 4 |
| Grain | Płatki owsiane | 1 kg (16.7%) | 85 % | 3 |
| Grain | Weyermann - Carapils | 0.5 kg (8.3%) | 78 % | 4 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (8.3%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Citra | 10 g | 30 min | 12 % |
| Boil | Mosaic | 10 g | 30 min | 10 % |
| Boil | Chinook | 10 g | 30 min | 13 % |
| Boil | Citra | 10 g | 20 min | 12 % |
| Boil | Mosaic | 10 g | 20 min | 10 % |
| Boil | Chinook | 10 g | 20 min | 13 % |
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| | | | | |
|-----------|---------|------|-------|------|
| Whirlpool | Citra | 20 g | 0 min | 12 % |
| Whirlpool | Mosaic | 20 g | 0 min | 10 % |
| Whirlpool | Chinook | 20 g | 0 min | 13 % |
| Dry Hop | Citra | 30 g | --- | 12 % |
| Dry Hop | Mosaic | 30 g | --- | 10 % |

Yeasts

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