

# NEIPA 1

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **68**
- SRM **5.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 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 **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale          | 3 kg (50%)   | 79 %  | 6   |
| Grain | Strzegom Monachijski typ I | 1.2 kg (20%) | 79 %  | 16  |
| Grain | Strzegom Pszeniczny        | 1.2 kg (20%) | 81 %  | 6   |
| Grain | Płatki owsiane             | 0.6 kg (10%) | 85 %  | 3   |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Magnum     | 37 g   | 60 min   | 13 %       |
| Boil      | Centennial | 15 g   | 20 min   | 10.5 %     |
| Boil      | Centennial | 15 g   | 7 min    | 10.5 %     |
| Whirlpool | Centennial | 20 g   | 25 min   | 10.5 %     |
| Dry Hop   | Citra      | 25 g   | 3 day(s) | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 11.5 g | Safbrew    |

## Extras

| Type        | Name                      | Amount | Use for | Time   |
|-------------|---------------------------|--------|---------|--------|
| Water Agent | gips                      | 5 g    | Mash    | ---    |
| Other       | łuska ryżowa              | 50 g   | Mash    | ---    |
| Flavor      | skórka suszona pomaranczy | 30 g   | Boil    | 20 min |