

# 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