

# NEIPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **44**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.1 kg (58.3%)	80 %	5
Grain	Viking Wheat Malt	0.6 kg (16.7%)	83 %	5
Grain	Płatki pszeniczne	0.3 kg (8.3%)	85 %	3
Grain	Płatki owsiane	0.3 kg (8.3%)	85 %	3
Grain	Płatki orkiszowe	0.3 kg (8.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Falconers Flight	19.8 g	30 min	10.7 %
Boil	Falconers Flight	19.8 g	15 min	10.7 %
Aroma (end of boil)	Falconers Flight	19.8 g	0 min	10.7 %
Dry Hop	Mosaic	30 g	4 day(s)	10 %
Dry Hop	Galaxy	19.8 g	4 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	90 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	3 g	Mash	---