

# NEIPA

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- Gravity **14.7 BLG**
- ABV ---
- IBU **26**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **93 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount      | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (100%) | 80 %  | 5   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | citra    | 15 g   | 15 min | 13.7 %     |
| Boil    | cascade  | 10 g   | 15 min | 5.5 %      |
| Boil    | azacca   | 10 g   | 15 min | 13.1 %     |
| Boil    | chinook  | 10 g   | 15 min | 8.3 %      |
| Boil    | cashmere | 10 g   | 15 min | 6.7 %      |

## Yeasts

| Name  | Type | Form   | Amount | Laboratory |
|-------|------|--------|--------|------------|
| FM 55 | Ale  | Liquid | 200 ml | ---        |