

# NEIPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **28**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	3 kg (50.8%)	80.5 %	6
Grain	Słód pszeniczny Bestmalz	1 kg (16.9%)	82 %	5
Grain	Bestmalz Carmel Pils	0.5 kg (8.5%)	75 %	5
Grain	Płatki jęczmienne	0.4 kg (6.8%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (8.5%)	60 %	3
Grain	Płatki owsiane	0.5 kg (8.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Citra	5 g	60 min	12.9 %
Whirlpool	Citra	70 g	30 min	12 %
Dry Hop	Citra	100 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis