

# NEIPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **36**
- SRM **4.7**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (47%)	85 %	7
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1 kg (18.8%)	80 %	4
Grain	Weyermann - Pale Wheat Malt	0.71 kg (13.3%)	85 %	5
Adjunct	Briess - Red Wheat Flakes	0.25 kg (4.7%)	70 %	4
Adjunct	Briess - Oat Flakes	0.5 kg (9.4%)	80 %	5
Adjunct	Briess - Barley Flakes	0.36 kg (6.8%)	70 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	8.5 g	70 min	15.7 %
Whirlpool	Columbus/Tomahawk/Zeus	22 g	20 min	15.7 %
Whirlpool	Citra	30 g	20 min	12 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %

Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Simcoe	40 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	100 ml	Fermentum Mobile