

# Neipa

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU ---
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **19.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **19.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep Pilsner	2.6 kg (66.7%)	81 %	4
Grain	Owsiany - Viking Malt	0.5 kg (12.8%)	80 %	3
Grain	Dextrin Malt - Crisp	0.3 kg (7.7%)	80 %	2
Grain	Płatki owsiane	0.5 kg (12.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Centennial	30 g	3 day(s)	10.5 %
Dry Hop	Cascade	30 g	3 day(s)	8.3 %
Dry Hop	Mosaic	30 g	3 day(s)	12.6 %
Dry Hop	Azacca	30 g	3 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1318 London Ale III	Ale	Liquid	250 ml	Wyeast Labs

## Notes

- 30g. Centenniala pójdzie w 4 dniu fermentacji burzliwej na biotransformacje.

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Resztę chmielu wrzucę na cichą, 3 dni przed butelkowaniem.  
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