

# NEIPA

- Gravity **14.3 BLG**
- ABV ---
- IBU **47**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (45.5%)  | 80 %  | 5   |
| Grain | Oats, Malted         | 1 kg (22.7%)  | 80 %  | 2   |
| Grain | Pszeniczny           | 1 kg (22.7%)  | 85 %  | 4   |
| Grain | Oats, Flaked         | 0.4 kg (9.1%) | 80 %  | 2   |

## Hops

| Use for | Name             | Amount | Time     | Alpha acid |
|---------|------------------|--------|----------|------------|
| Boil    | citra            | 20 g   | 30 min   | 14 %       |
| Boil    | Centennial       | 30 g   | 15 min   | 9.7 %      |
| Dry Hop | citra            | 30 g   | 5 day(s) | 14 %       |
| Dry Hop | Centennial       | 20 g   | 5 day(s) | 9.7 %      |
| Dry Hop | falconers flight | 50 g   | 5 day(s) | 11.3 %     |

## Yeasts

| Name  | Type | Form   | Amount | Laboratory |
|-------|------|--------|--------|------------|
| FM 55 | Ale  | Liquid | 100 ml | ---        |