

# NEIPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU ---
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (81.1%)	80 %	5
Grain	Płatki owsiane	0.5 kg (9%)	60 %	3
Grain	Pszeniczny	0.5 kg (9%)	85 %	4
Grain	Zakwaszający	0.05 kg (0.9%)	80 %	5