

# NEIPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **9**
- SRM **5.1**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **33.3 liter(s)**

## Steps

- Temp **70 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **25.9 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **40 min** at **70C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (74.3%)	80 %	5
Grain	strzegom owsiany	1 kg (13.5%)	60 %	5
Grain	Płatki pszeniczne	0.5 kg (6.8%)	60 %	3
Grain	Płatki owsiane	0.4 kg (5.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	5 g	60 min	14 %
Boil	Ekuanot	5 g	10 min	14 %
Whirlpool	Zula	50 g	0 min	8.3 %
Dry Hop	Ekuanot	90 g	14 day(s)	14 %
Dry Hop	Zula	25 g	3 day(s)	8.3 %
Dry Hop	Citra	100 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis