

## NEIPA 2022\_04

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **37**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **70 min**
- Temp **78 C**, Time **30 min**

### Mash step by step

- Heat up **26.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **70 min** at **72C**
- Keep mash **30 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (53.3%)	80 %	5
Grain	Viking Wheat Malt	1.5 kg (20%)	83 %	5
Grain	Viking Pilsner malt	1 kg (13.3%)	82 %	4
Grain	Płatki pszeniczne	0.5 kg (6.7%)	60 %	3
Grain	Płatki owsiane	0.5 kg (6.7%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Amarillo	100 g	15 min	9.5 %
Dry Hop	Equinox	100 g	7 day(s)	13.1 %
Dry Hop	Citra	100 g	4 day(s)	12 %
Dry Hop	Amarillo	100 g	3 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

### Extras

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

Type	Name	Amount	Use for	Time
Water Agent	kwask mlekowy	5 g	Mash	60 min