

# NEIPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **26**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	5 kg (83.3%)	80.5 %	4
Grain	Płatki owsiane	0.5 kg (8.3%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (8.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Whirlpool	Citra	20 g	10 min	12 %
Whirlpool	Nelson Sauvín	20 g	10 min	11 %
Dry Hop	Citra	20 g	7 day(s)	12 %
Dry Hop	Nelson Sauvín	20 g	7 day(s)	11 %
Dry Hop	Citra	70 g	3 day(s)	12 %
Dry Hop	Nelson Sauvín	20 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S33	Ale	Dry	7 g	Fermentum Mobile