

# NEIPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **34**
- SRM **4.2**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.7 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (80.9%)	81 %	4
Grain	Płatki pszeniczne	0.78 kg (12.6%)	85 %	3
Grain	Płatki owsiane	0.4 kg (6.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	60 min	9.5 %
Boil	Amarillo	20 g	10 min	9.5 %
Boil	Jarrylo	30 g	5 min	15 %
Boil	Amarillo	20 g	0 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
neipa	Ale	Liquid	15 ml	Biowar