

## NEIPA - duże

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **150 liter(s)**
- Trub loss **5 %**
- Size with trub loss **157.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **189.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **135 liter(s)**
- Total mash volume **180 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

### Mash step by step

- Heat up **135 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **99.8 liter(s)** of **76C** water or to achieve **189.8 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount           | Yield | EBC |
|-------|----------------------|------------------|-------|-----|
| Grain | Viking Pale Ale malt | 28.13 kg (62.5%) | 80 %  | 5   |
| Grain | Oats, Flaked         | 9.38 kg (20.8%)  | 80 %  | 2   |
| Grain | Pszeniczny           | 7.5 kg (16.7%)   | 80 %  | 4   |

### Hops

| Use for   | Name            | Amount  | Time     | Alpha acid |
|-----------|-----------------|---------|----------|------------|
| Boil      | lunga           | 150 g   | 60 min   | 11 %       |
| Whirlpool | Hallertau Blanc | 937.5 g | 1 min    | 11 %       |
| Dry Hop   | Hallertau Blanc | 937.5 g | 2 day(s) | 11 %       |

### Yeasts

| Name                           | Type | Form | Amount  | Laboratory |
|--------------------------------|------|------|---------|------------|
| Lallemand - LalBrew Voss Kveik | Ale  | Dry  | 56.25 g | Lallemand  |