

# NEIPA Homebrewing

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **7**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki pszeniczne	1 kg (13.3%)	60 %	3
Grain	Płatki owsiane	0.5 kg (6.7%)	60 %	3
Grain	Viking Pale Ale malt	4.5 kg (60%)	80 %	6
Grain	Viking Wheat Malt	1.5 kg (20%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	5 g	60 min	14 %
Aroma (end of boil)	Mosaic	60 g	0 min	11 %
Dry Hop	Equinox	85 g	7 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	30 ml	---

## Notes

- Wyladzanie: 5g Equinox.  
Po gotowaniu możliwie szybko schłodzić do 16-18st.

Burzliwa 7-9 dni, 18-20st.  
- 1 dzień burzliwej: 85g Equinox.  
Cicha 5 dni, 16-18st.  
- Start cichej: 80g Citra.  
- 2 dzień cichej: 45g Amarillo.  
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