

## NEIPA v2

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **35**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **7 %**
- Size with trub loss **26.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **32.8 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **22.7 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **17.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **77C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **32.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (69.3%)	80 %	5
Grain	Pilzneński	1 kg (19.8%)	81 %	4
Grain	Płatki owsiane	0.4 kg (7.9%)	85 %	3
Grain	Karmelowy Czerwony	0.15 kg (3%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	25 min	14 %
Boil	Columbus/Tomahawk/Zeus	10 g	20 min	15.5 %
Aroma (end of boil)	Simcoe	50 g	0 min	13.2 %
Dry Hop	Simcoe	150 g	4 day(s)	13.2 %
Dry Hop	Citra	60 g	4 day(s)	12 %
Dry Hop	Sabr0	50 g	4 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11 g	---