

## NEIPA v7

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **22**
- SRM **4.8**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **18.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.6 kg (48.1%)	80 %	5
Grain	Strzegom Pilznieński	1.2 kg (22.2%)	80 %	4
Grain	Płatki owsiane	1.6 kg (29.6%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Motueka	60 g	30 min	8 %
Dry Hop	Motueka	40 g	2 day(s)	8 %
Dry Hop	Galaxy	30 g	2 day(s)	14.5 %
Dry Hop	Citra	20 g	2 day(s)	12 %
Dry Hop	Amarillo	50 g	2 day(s)	8.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---