

# NEIPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **68**
- SRM **5**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.7 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (76.3%) | 80 %  | 5   |
| Grain | Pszeniczny           | 0.6 kg (10.2%) | 85 %  | 4   |
| Grain | Płatki owsiane       | 0.6 kg (10.2%) | 85 %  | 3   |
| Grain | Viking melanoidynowy | 0.2 kg (3.4%)  | 75 %  | 60  |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Citra  | 30 g   | 10 min   | 12 %       |
| Boil      | Galaxy | 30 g   | 10 min   | 15 %       |
| Whirlpool | Citra  | 45 g   | 15 min   | 12 %       |
| Whirlpool | Galaxy | 45 g   | 15 min   | 15 %       |
| Whirlpool | Mosaic | 45 g   | 15 min   | 10 %       |
| Dry Hop   | Citra  | 30 g   | 7 day(s) | 12 %       |
| Dry Hop   | Galaxy | 45 g   | 7 day(s) | 15 %       |
| Dry Hop   | Mosaic | 30 g   | 7 day(s) | 10 %       |
| Dry Hop   | Citra  | 40 g   | 3 day(s) | 12 %       |
| Dry Hop   | Galaxy | 45 g   | 3 day(s) | 15 %       |
| Dry Hop   | Mosaic | 30 g   | 3 day(s) | 10 %       |

**Yeasts**

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 11 g   | safale     |