NEIPA Homebrewing

- 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

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

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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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