NEIPA v7

- 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 Pilzneński	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	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.