

## 19 NEIPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **60**
- SRM **3.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

| Type  | Name                 | Amount      | Yield  | EBC |
|-------|----------------------|-------------|--------|-----|
| Grain | Briess - Pilsen Malt | 6 kg (100%) | 80.5 % | 2   |

### Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Citra      | 20 g   | 60 min   | 12 %       |
| Boil      | Citra      | 10 g   | 10 min   | 12 %       |
| Boil      | Amarillo   | 20 g   | 10 min   | 9.5 %      |
| Boil      | Centennial | 30 g   | 10 min   | 10.5 %     |
| Whirlpool | Citra      | 20 g   | 10 min   | 12 %       |
| Whirlpool | Amarillo   | 30 g   | 10 min   | 9.5 %      |
| Whirlpool | Centennial | 20 g   | 10 min   | 10.5 %     |
| Dry Hop   | Citra      | 50 g   | 5 day(s) | 12 %       |
| Dry Hop   | Amarillo   | 50 g   | 5 day(s) | 9.5 %      |
| Dry Hop   | Centennial | 50 g   | 5 day(s) | 10.5 %     |