

## #22 ala NEIPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **22**
- SRM **5.3**

### 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

### Fermentables

| Type  | Name         | Amount        | Yield | EBC |
|-------|--------------|---------------|-------|-----|
| Grain | Żytni        | 0.5 kg (7.5%) | 85 %  | 8   |
| Grain | Pilzneński   | 4 kg (59.7%)  | 81 %  | 4   |
| Grain | Pszeniczny   | 2 kg (29.9%)  | 85 %  | 4   |
| Grain | Abbey Castle | 0.2 kg (3%)   | 80 %  | 45  |

### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Palisade | 30 g   | 60 min   | 7.5 %      |
| Aroma (end of boil) | Dr Rudi  | 50 g   | 0 min    | 11.8 %     |
| Aroma (end of boil) | Palisade | 20 g   | 0 min    | 7.5 %      |
| Dry Hop             | Mosaic   | 100 g  | 3 day(s) | 10 %       |