

#2NEIPA Wilczy Chmiel 28l

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **30**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **37.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **32.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | MEP Lager | 6 kg (74.5%) | 82 % | 3 |
| Grain | Płatki orkiszowe | 0.8 kg (9.9%) | 80 % | 4 |
| Grain | Płatki owsiane | 1 kg (12.4%) | 85 % | 3 |
| Grain | Abbey Malt Weyermann | 0.25 kg (3.1%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|----------|--------|----------|------------|
| Boil | Citra | 25 g | 5 min | 13.7 % |
| Boil | Mosaic | 5 g | 5 min | 12.1 % |
| Whirlpool | Citra | 35 g | 20 min | 13.7 % |
| przy 75 st | | | | |
| Whirlpool | Mosaic | 20 g | 20 min | 12.1 % |
| przy 75 st | | | | |
| Whirlpool | Galaxy | 20 g | 20 min | 14.5 % |
| przy 75 st | | | | |
| Whirlpool | Amarillo | 20 g | 20 min | 8.7 % |
| przy 75 st | | | | |
| Dry Hop | Citra | 40 g | 3 day(s) | 13.7 % |
| Dry Hop | Mosaic | 25 g | 3 day(s) | 12.1 % |
| Dry Hop | Galaxy | 30 g | 3 day(s) | 14.5 % |
| Dry Hop | Amarillo | 30 g | 3 day(s) | 8.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|-------|--------|------------|
| london Fog | Ale | Slant | 100 ml | MZ |