

# CK NEIPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **23**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (42.9%)	80 %	5
Grain	Viking Pilsner malt	2 kg (28.6%)	82 %	4
Grain	Viking Wheat Malt	2 kg (28.6%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	30 g	20 min	10 %
Whirlpool	Citra	50 g	20 min	12 %
Dry Hop	Amarillo	50 g	5 day(s)	9.5 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Mosaic	70 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	22.5 g	Fermentis