

# Green Tee NEIPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **24**
- SRM **4.5**
- Style **Blonde Ale**

## 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	Viking Pale Ale malt	4 kg (66.7%)	80 %	5
Grain	Viking Wheat Malt	1 kg (16.7%)	83 %	5
Grain	Płatki pszeniczne	0.5 kg (8.3%)	60 %	3
Grain	Płatki owsiane	0.5 kg (8.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Dry Hop	Citra	20 g	6 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Green Tee	50 g	Boil	60 min