

Neipa

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **59**
- SRM **4.4**
- 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 **3.5 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (56.3%) | 81 % | 4 |
| Grain | Maris Otter Crisp | 0.48 kg (9%) | 83 % | 6 |
| Grain | Pszenica niesłodowana | 1 kg (18.8%) | 75 % | 3 |
| Grain | Weyermann - Carared | 0.15 kg (2.8%) | 75 % | 45 |
| Grain | płatki jęczmienne | 0.4 kg (7.5%) | 60 % | 4 |
| Grain | Briess - Carapils Malt | 0.3 kg (5.6%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------------|--------|----------|------------|
| Boil | Ekstrakt chmielowy na 10 ibu | 10 g | 60 min | 10 % |
| Aroma (end of boil) | Citra | 25 g | 10 min | 12.6 % |
| Aroma (end of boil) | Cascade | 25 g | 10 min | 6.4 % |
| Aroma (end of boil) | El Dorado | 30 g | 10 min | 11.8 % |
| Whirlpool | Citra | 25 g | 10 min | 12.6 % |
| Whirlpool | Cascade | 25 g | 10 min | 6.4 % |
| Whirlpool | Mosaic | 25 g | 10 min | 12.8 % |
| Dry Hop | Mosaic | 25 g | 2 day(s) | 12.8 % |
| Dry Hop | El Dorado | 30 g | 2 day(s) | 11.8 % |
| Dry Hop | Citra | 50 g | 2 day(s) | 12.8 % |
| Dry Hop | Summit | 50 g | 2 day(s) | 14.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|-------|--------|------------|
| Lalamand tottenham | Ale | Slant | 200 ml | Lipowa |