

NEIPA(2)

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **43**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **2 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (69.2%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (15.4%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (7.7%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (7.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil | Citra | 5 g | 5 min | 12 % |
| Whirlpool | Citra | 30 g | 20 min | 12 % |
| Whirlpool | Azacca | 50 g | 20 min | 14 % |
| Whirlpool | Styrian Wolf | 30 g | 20 min | 13.4 % |
| Dry Hop | Styrian Wolf | 20 g | 2 day(s) | 12 % |
| Dry Hop | Azacca | 50 g | 2 day(s) | 14 % |
| Dry Hop | Vic Secret | 30 g | 2 day(s) | 16.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11.5 g | Fermentis |