

## NEIPA 2

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **101**
- SRM **5.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **24.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	bruntal ekstrakt słodowy jasny	1.7 kg (50%)	80 %	---
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (50%)	80 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10.4 %
Boil	Citra	20 g	60 min	12 %
Boil	Mosaic	20 g	30 min	10.4 %
Boil	Citra	20 g	30 min	12 %
Aroma (end of boil)	Mosaic	15 g	10 min	10.4 %
Aroma (end of boil)	Citra	15 g	10 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis