

# neipa

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **20**
- SRM **5.3**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (59.7%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (14.9%)	79 %	10
Grain	Płatki owsiane	0.6 kg (9%)	85 %	3
Grain	Płatki orkiszowe	0.6 kg (9%)	80 %	4
Grain	Acid Malt	0.5 kg (7.5%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	10 min	11 %
Boil	T'n'T	30 g	10 min	13 %
Whirlpool	Amarillo	30 g	0 min	9.5 %
Whirlpool	Mosaic	30 g	0 min	10 %
Whirlpool	Summer	30 g	0 min	6.4 %
Dry Hop	Amarillo	20 g	7 day(s)	9.5 %
Dry Hop	Mosaic	20 g	7 day(s)	10 %
Dry Hop	Summer	30 g	7 day(s)	6.4 %
Dry Hop	Amarillo	30 g	5 day(s)	9.5 %
Dry Hop	Mosaic	30 g	5 day(s)	10 %
Dry Hop	Summer	40 g	5 day(s)	6.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
m36	Ale	Dry	20 g	---