

# NEIPA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **108**
- SRM ---
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Fermentables

| Type           | Name                              | Amount        | Yield | EBC |
|----------------|-----------------------------------|---------------|-------|-----|
| Liquid Extract | bruntal ekstrakt<br>słodowy jasny | 3.4 kg (100%) | 80 %  | --- |

## 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  |