

# NEIPA

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- Gravity **14.3 BLG**
- ABV ---
- IBU **52**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 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	5.5 kg (84.6%)	80 %	5
Grain	Płatki owsiane	1 kg (15.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Amarillo	10 g	30 min	9.5 %
Boil	HBC462	30 g	10 min	14 %
Boil	Azacca	30 g	5 min	14 %
Boil	Azacca	30 g	0 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
K-97	Ale	Dry	11 g	Safale