

NEIPA 9.04.2021

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **70**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **24.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 3.7 kg (52.6%) | 81 % | 6 |
| Grain | Simpsons - Golden Promise | 1 kg (14.2%) | 81 % | 4 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (7.1%) | 80 % | 6 |
| Grain | Weyermann - Carapils | 0.5 kg (7.1%) | 78 % | 4 |
| Grain | Płatki pszeniczne | 0.25 kg (3.6%) | 60 % | 3 |
| Grain | Płatki owsiane | 1 kg (14.2%) | 60 % | 3 |
| Grain | Weyermann - Acidulated Malt | 0.09 kg (1.3%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Magnum | 3 g | 60 min | 13.5 % |
| Whirlpool | Citra | 60 g | 30 min | 13.2 % |
| Whirlpool | Mosaic | 40 g | 30 min | 12.8 % |
| Whirlpool | Vic Secret | 40 g | 30 min | 18.2 % |
| Dry Hop | Mosaic | 60 g | 3 day(s) | 12.8 % |
| Dry Hop | Citra | 140 g | 3 day(s) | 12 % |
| Dry Hop | Vic Secret | 60 g | 3 day(s) | 18.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Dry | 11 g | Lallemand |