

NEIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **19**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Pszeniczny	1 kg (14.3%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.1%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (7.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	50 g	10 min	12 %
Dry Hop	Citra	100 g	2 day(s)	12 %

Notes

- NA Zimno - luzem
Feb 6, 2020, 6:17 PM