

NEIPA Citra, Amarillo, Mosaic

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **27**
- SRM **5**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **56.3 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **48 liter(s)**
- Total mash volume **64 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale | 5 kg (31.3%) | 81 % | 7 |
| Grain | Simpsons - Golden Promise Pale Ale | 5 kg (31.3%) | 81 % | 4 |
| Grain | Simpsons - Owsiany | 3 kg (18.8%) | 80 % | 2 |
| Grain | Weyermann - Pszeniczny | 1 kg (6.3%) | 82 % | 4 |
| Grain | Płatki Pszenne Błyskawiczne | 2 kg (12.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Aroma (end of boil) | Citra | 75 g | 0 min | 13.1 % |
| Aroma (end of boil) | Mosaic | 75 g | 0 min | 12.2 % |
| Aroma (end of boil) | Amarillo | 75 g | 0 min | 9.8 % |
| Whirlpool | Citra | 75 g | 15 min | 13.1 % |
| Whirlpool | Mosaic | 75 g | 15 min | 12.2 % |
| Whirlpool | Amarillo | 75 g | 15 min | 9.8 % |
| Dry Hop | Citra | 200 g | 3 day(s) | 13.1 % |
| Dry Hop | Amarillo | 100 g | 3 day(s) | 9.8 % |
| Dry Hop | Mosaic | 100 g | 3 day(s) | 12.2 % |