

# NEIPA HORNINDAL

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU ---
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.5 kg (41.1%)	82 %	4
Grain	Viking Wheat Malt	0.7 kg (19.2%)	83 %	5
Grain	Strzegom Monachijski typ I	0.45 kg (12.3%)	79 %	16
Grain	Płatki owsiane	1 kg (27.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Enigma (AUS)	50 g	---	17.2 %
Dry Hop	Nelson Sauvín	100 g	---	11 %
Dry Hop	Enigma (AUS)	20 g	---	17.2 %