

Neipa v2

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **15**
- SRM **3.8**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Best Ale	1.2 kg (19.4%)	--- %	5
Grain	Płatki owsiane	2 kg (32.3%)	60 %	3
Grain	Płatki jaglane	0.5 kg (8.1%)	--- %	3
Grain	Pszoniczny	0.5 kg (8.1%)	85 %	4
Grain	Strzegom Wiedeński	0.2 kg (3.2%)	79 %	10
Grain	Pilzneński	0.8 kg (12.9%)	81 %	4
Sugar	Laktoza	1 kg (16.1%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	12 g	60 min	13 %
Dry Hop	Amarillo	50 g	6 day(s)	9.5 %
Dry Hop	Citra	100 g	6 day(s)	12 %
Dry Hop	Cascade	50 g	6 day(s)	6 %
Dry Hop	Cashmere	50 g	6 day(s)	8.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	40 ml	Fermentum Mobile