

# NEIPA z homebrewing

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **35**
- SRM **4.3**
- 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 **14.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (61.5%)	80 %	5
Grain	Viking Wheat Malt	0.75 kg (23.1%)	83 %	5
Grain	Płatki owsiane	0.25 kg (7.7%)	60 %	3
Grain	Płatki pszeniczne	0.25 kg (7.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Ekuanot	5 g	1 min	14 %
Aroma (end of boil)	Mosaic	25 g	30 min	10 %
Dry Hop	Amarillo	25 g	3 day(s)	9.5 %
Dry Hop	Citra	40 g	3 day(s)	12 %

## Notes

- 40g ekuanot w 3 dniu burzliwej  
Wyszło 70% wydajności  
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