

Neipa2

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **80**
- SRM **4.5**
- Style **American 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 **24.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	3.5 kg (63.6%)	78 %	6
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	Jęczmień niesłodowany	0.5 kg (9.1%)	75 %	2
Grain	Briess - Carapils Malt	0.5 kg (9.1%)	74 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %

Notes

- Drożdże od Szymona
May 19, 2017, 5:07 PM