

## BROOK TROUT NEIPA V2

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- Gravity **18 BLG**
- ABV ---
- IBU **91**
- SRM **7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

### Fermentables

| Type    | Name                 | Amount         | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain   | Viking Pale Ale malt | 1.5 kg (50%)   | 80 %  | 5   |
| Grain   | Weyermann - Carapils | 0.3 kg (10%)   | 78 %  | 4   |
| Grain   | Monachijski          | 0.6 kg (20%)   | 80 %  | 16  |
| Sugar   | trzcinyowy           | 0.1 kg (3.3%)  | 100 % | --- |
| Adjunct | Płatki owsiane       | 0.5 kg (16.7%) | 85 %  | 3   |

### Hops

| Use for             | Name             | Amount | Time   | Alpha acid |
|---------------------|------------------|--------|--------|------------|
| Aroma (end of boil) | Nelson Sauvignon | 25 g   | 15 min | 11 %       |
| Aroma (end of boil) | Enigma (AUS)     | 25 g   | 15 min | 17.2 %     |
| Aroma (end of boil) | Mosaic           | 25 g   | 15 min | 10 %       |