

Źródłak NEIPA V2

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **41**
- SRM **4.9**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	1.15 kg (36.3%)	81 %	6
Grain	Weyermann - Spelt Malt	1.15 kg (36.3%)	81 %	6
Grain	Oats, Malted	0.5 kg (15.8%)	80 %	2
Grain	Płatki owsiane	0.2 kg (6.3%)	85 %	3
Grain	Cara-Pils/Dextrine	0.17 kg (5.4%)	72 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	18 g	15 min	12 %
Aroma (end of boil)	Nelson Sauvignon	18 g	15 min	11 %
Whirlpool	Citra	5 g	1 min	12 %
Whirlpool	Nelson Sauvignon	5 g	1 min	11 %
Dry Hop	Citra	3 g	10 day(s)	12 %
Dry Hop	Nelson Sauvignon	3 g	10 day(s)	11 %
Dry Hop	Enigma (AUS)	3 g	10 day(s)	17.2 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Nelson Sauvignon	30 g	3 day(s)	11 %
Dry Hop	Enigma (AUS)	45 g	3 day(s)	17.2 %