NEIPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **25**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **25.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg *(82.2%)*	82 %	4
Grain	Płatki owsiane	0.5 kg *(6.8%)*	85 %	3
Grain	Barley, Flaked	0.5 kg *(6.8%)*	70 %	4
Grain	Strzegom Karmel 30	0.3 kg *(4.1%)*	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Citra	5 g	90 min	13.5 %
Whirlpool	Galaxy	25 g	15 min	14.5 %
Whirlpool	Citra	25 g	15 min	13.5 %
Whirlpool	Centennial	30 g	15 min	9.4 %
Dry Hop	Galaxy	20 g	3 day(s)	14.5 %
Dry Hop	Citra	20 g	3 day(s)	13.5 %
Dry Hop	Centennial	25 g	3 day(s)	9.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Slant	1200 ml	Fermentum Mobile