

NEIPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **56**
- SRM **6.2**
- 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2.5 kg (64.1%)	80 %	8
Grain	Płatki pszeniczne	0.5 kg (12.8%)	60 %	3
Grain	Płatki owsiane	0.3 kg (7.7%)	60 %	3
Grain	Pszeniczny	0.5 kg (12.8%)	85 %	4
Grain	Biscuit Malt	0.1 kg (2.6%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	superdelic	10 g	60 min	9.9 %
Aroma (end of boil)	mouteka	15 g	10 min	7.5 %
Whirlpool	Nelson Sauvignon	30 g	30 min	12.3 %
Whirlpool	mouteka	15 g	30 min	7.5 %
Dry Hop	Nelson Sauvignon	20 g	10 day(s)	12.3 %
po 3 dniach fermentacji				
Dry Hop	mouteka	15 g	10 day(s)	7.5 %
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Dry Hop	Nelson Sauvignon	30 g	4 day(s)	12.3 %
Dry Hop	superdelic	40 g	4 day(s)	7.5 %