TEST NEIPA w/ Mosaic, Amarillo, Equinox

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **18**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg *(63.3%)*	81 %	4
Grain	Pszeniczny	1.5 kg *(19%)*	85 %	4
Grain	Płatki pszeniczne	0.5 kg *(6.3%)*	85 %	3
Grain	Płatki owsiane	0.5 kg *(6.3%)*	85 %	3
Grain	Carahell	0.3 kg *(3.8%)*	77 %	26
Grain	Słód Caramunich Typ II Weyermann	0.1 kg *(1.3%)*	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	10 min	10 %
Aroma (end of boil)	Amarillo	30 g	5 min	9.5 %
Whirlpool	Amarillo	30 g	10 min	9.5 %
Whirlpool	Mosaic	30 g	10 min	10 %
Dry Hop	Equinox	100 g	2 day(s)	13.1 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.