

NEIPA#5

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **23**
- SRM **10.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.7 kg (28.8%)	80 %	35
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (28.8%)	80 %	36
Liquid Extract	Ekstrakt słodowy płynny Muntons OWSIANY 1,5kg	1.5 kg (25.4%)	80 %	15
Sugar	Maltodekstryna	0.5 kg (8.5%)	--- %	---
Sugar	BA Brew Kit PLUS	0.5 kg (8.5%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Aroma (end of boil)	Mosaic	5 g	15 min	10 %
Aroma (end of boil)	Idaho 7	5 g	15 min	12.7 %
Aroma (end of boil)	Chinook	5 g	15 min	13 %
Aroma (end of boil)	Mosaic	45 g	1 min	10 %
Aroma (end of boil)	Idaho 7	45 g	1 min	12.7 %
Aroma (end of boil)	Chinook	45 g	1 min	13 %
Dry Hop	Sabro	50 g	2 day(s)	15 %
Dry Hop	Chinook	60 g	2 day(s)	13 %
Dry Hop	Simcoe	50 g	2 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	23 g	Fermentis