Neipa by Dorota Chrapek modyfikowane

- Gravity **17.1 BLG**
- ABV **---**
- IBU **---**
- SRM **5.5**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.5 kg *(50%)*	80 %	7
Grain	Strzegom Pilzneński	1 kg *(11.1%)*	80 %	4
Grain	Pszeniczny	1.5 kg *(16.7%)*	85 %	4
Grain	Płatki pszeniczne	1.5 kg *(16.7%)*	60 %	3
Grain	Płatki owsiane	0.5 kg *(5.6%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	70 g	0 min	10 %
Dry Hop	Equinox	80 g	18 day(s)	13.1 %
Dry Hop	Citra	100 g	7 day(s)	12 %
Dry Hop	Amarillo	50 g	5 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	100 ml	Fermentum Mobile

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