

SOUR NEIPA #12

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **20**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (66.7%)	81 %	4
Grain	Płatki owsiane	0.5 kg (11.1%)	60 %	3
Grain	Pszeniczny	1 kg (22.2%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	5 g	40 min	11 %
Aroma (end of boil)	Nelson Sauvin	10 g	5 min	11 %
Whirlpool	Nelson Sauvin	65 g	5 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Dry	12 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Other	Sanprobi IBS	10 g	Boil	0 min