

## NEIPA3

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **34**
- SRM **3.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

| Type  | Name                                 | Amount       | Yield | EBC |
|-------|--------------------------------------|--------------|-------|-----|
| Grain | pale ale                             | 1.5 kg (30%) | 80 %  | 4   |
| Grain | Słód Pilznieński Viking Malt 3,2-4,5 | 2 kg (40%)   | 80 %  | 4   |
| Grain | Słód pszeniczny jasny 3,5-6 EBC      | 1 kg (20%)   | 82 %  | 5   |
| Grain | Płatki owsiane                       | 0.5 kg (10%) | 60 %  | 3   |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Agnus | 50 g   | 35 min | 8.05 %     |