

Nejpka

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **34**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (85.7%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (7.1%)	78 %	4
Grain	Płatki owsiane	0.5 kg (7.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Whirlpool	Nelson Sauvín	50 g	15 min	11 %
Whirlpool	Mosaic	50 g	15 min	10 %
Dry Hop	Nelson Sauvín	100 g	2 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
hazy daze	Ale	Slant	300 ml	Yeast Bay