

## #22 ala NEIPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **22**
- SRM **5.3**

### 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	0.5 kg (7.5%)	85 %	8
Grain	Pilzneński	4 kg (59.7%)	81 %	4
Grain	Pszeniczny	2 kg (29.9%)	85 %	4
Grain	Abbey Castle	0.2 kg (3%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Palisade	30 g	60 min	7.5 %
Aroma (end of boil)	Dr Rudi	50 g	0 min	11.8 %
Aroma (end of boil)	Palisade	20 g	0 min	7.5 %
Dry Hop	Mosaic	100 g	3 day(s)	10 %