

Bieda NEIPA v2

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **21**
- SRM **6.3**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (25.8%)	81 %	4
Grain	Weyermann - Pale Ale Malt	2 kg (25.8%)	85 %	7
Grain	Płatki jęczmienne	1 kg (12.9%)	85 %	3
Grain	Żytni	0.5 kg (6.5%)	85 %	8
Grain	Karmelowy Jasny 30EBC	0.25 kg (3.2%)	75 %	30
Grain	Weyermann pszeniczny jasny	2 kg (25.8%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Ekuanot	15 g	60 min	12 %
Aroma (end of boil)	El Dorado	50 g	1 min	15 %
Whirlpool	Ekuanot	30 g	1 min	12 %
Dry Hop	Sabro	90 g	1 day(s)	12 %
Burzliwa od początku				
Dry Hop	Sorachi Ace	90 g	5 day(s)	10 %
Dry Hop	sabro	90 g	2 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
us 04	Ale	Dry	11 g	safale