

# BROOK TROUT NEIPA V2

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- Gravity **18 BLG**
- ABV ---
- IBU **91**
- SRM **7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (50%)	80 %	5
Grain	Weyermann - Carapils	0.3 kg (10%)	78 %	4
Grain	Monachijski	0.6 kg (20%)	80 %	16
Sugar	trzcinyowy	0.1 kg (3.3%)	100 %	---
Adjunct	Płatki owsiane	0.5 kg (16.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Nelson Sauvign	25 g	15 min	11 %
Aroma (end of boil)	Enigma (AUS)	25 g	15 min	17.2 %
Aroma (end of boil)	Mosaic	25 g	15 min	10 %