

# NEIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **24**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **8 %**
- Size with trub loss **7.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **10.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **11 liter(s)**

## Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.55 kg (63.5%) | 80 %  | 5   |
| Grain | Pszeniczny           | 0.45 kg (18.4%) | 85 %  | 4   |
| Grain | Płatki pszeniczne    | 0.22 kg (9%)    | 85 %  | 3   |
| Grain | Płatki owsiane       | 0.22 kg (9%)    | 85 %  | 3   |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Whirlpool | Mosaic   | 30 g   | 20 min   | 10 %       |
| Dry Hop   | Amarillo | 30 g   | 3 day(s) | 9.5 %      |
| Dry Hop   | Equinox  | 30 g   | 3 day(s) | 13.1 %     |
| Dry Hop   | Citra    | 30 g   | 3 day(s) | 12 %       |