

# neipa

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **37**
- SRM **4.9**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (75%)	80 %	4
Grain	Płatki owsiane	0.8 kg (13.3%)	85 %	3
Grain	Abbey Malt Weyermann	0.2 kg (3.3%)	75 %	45
Grain	Strzegom Pszeniczny	0.5 kg (8.3%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.3 %
Aroma (end of boil)	Simcoe	20 g	5 min	13.3 %
Aroma (end of boil)	Centennial	10 g	5 min	9.7 %
Aroma (end of boil)	Equinox	10 g	5 min	13.3 %
Whirlpool	Simcoe	15 g	0 min	13.3 %
Whirlpool	Centennial	35 g	0 min	9.7 %
Whirlpool	Citra	15 g	0 min	13.5 %
Whirlpool	Equinox	10 g	0 min	13.4 %