

# NEIPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **28**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (55.6%)	82 %	4
Grain	Viking Wheat Malt	1 kg (27.8%)	83 %	5
Grain	Platki owsiane	0.6 kg (16.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	55 min	11 %
Aroma (end of boil)	Oktawia	50 g	0 min	7.1 %
Aroma (end of boil)	Zyθος	50 g	0 min	11 %
Dry Hop	Oktawia	50 g	3 day(s)	7.1 %
Dry Hop	Izabella	90 g	3 day(s)	5.1 %
Dry Hop	Cascade PL	30 g	3 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Dry	11.5 g	Lallemand