

# NEIPA 18 BLG ????

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **50**
- SRM **5.3**

## Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **56.3 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

## Fermentables

| Type    | Name                     | Amount       | Yield  | EBC |
|---------|--------------------------|--------------|--------|-----|
| Grain   | Maris Otter pale ale     | 12 kg (75%)  | 80.3 % | 5.3 |
| Grain   | Słód pszeniczny Bestmalz | 2 kg (12.5%) | 82 %   | 5   |
| Adjunct | Płatki owsiane           | 2 kg (12.5%) | 85 %   | 3   |

## Hops

| Use for   | Name   | Amount | Time   | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil      | Galaxy | 35 g   | 5 min  | 14.5 %     |
| Boil      | Mosaic | 35 g   | 5 min  | 12 %       |
| Boil      | Citra  | 35 g   | 5 min  | 13.5 %     |
| Whirlpool | Galaxy | 65 g   | 30 min | 14.5 %     |
| Whirlpool | Mosaic | 65 g   | 30 min | 12 %       |
| Whirlpool | Citra  | 65 g   | 30 min | 13.5 %     |

## Yeasts

| Name      | Type | Form  | Amount | Laboratory |
|-----------|------|-------|--------|------------|
| haze daze | Ale  | Slant | 1 ml   | ---        |