

# NEIPA

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- Gravity **15.9 BLG**
- ABV ---
- IBU **59**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (73.5%)	81 %	4
Grain	Vienna Malt	0.2 kg (5.9%)	78 %	8
Grain	Oats, Flaked	0.7 kg (20.6%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	8.8 %
Whirlpool	Citra	25 g	30 min	12 %
Whirlpool	Equinox	25 g	30 min	13.1 %
Whirlpool	Simcoe	25 g	30 min	13.2 %
Dry Hop	Citra	25 g	4 day(s)	12 %
Dry Hop	Equinox	25 g	4 day(s)	13.1 %
Dry Hop	Simcoe	25 g	4 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Conan	Ale	Slant	300 ml	White labs