

# Neipa

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **20**
- SRM **3.9**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (58.3%)	80 %	4
Grain	Płatki owsiane	0.5 kg (8.3%)	60 %	3
Grain	Pszeniczny	2 kg (33.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ella (AUS)	2 g	60 min	14.6 %
Whirlpool	Galaxy	10 g	10 min	17 %
Whirlpool	Vic Secret	10 g	10 min	18 %
Whirlpool	Ella (AUS)	28 g	10 min	14.6 %
Whirlpool	Strata	10 g	10 min	13.6 %
Whirlpool	Falconer's Flight	10 g	10 min	10.5 %
Dry Hop	Falconer's Flight	40 g	3 day(s)	10.5 %
Dry Hop	Strata	40 g	3 day(s)	13.6 %
Dry Hop	Vic Secret	40 g	3 day(s)	18 %
Dry Hop	Galaxy	40 g	3 day(s)	17 %