

# neipa

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **4.1**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (78.1%)	80 %	5
Grain	Płatki pszeniczne	0.4 kg (6.3%)	60 %	3
Grain	Płatki owsiane	0.5 kg (7.8%)	60 %	3
Grain	Viking Wheat Malt	0.5 kg (7.8%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	25 g	10 min	9.5 %
Boil	Centennial	35 g	10 min	10.5 %
Boil	Simcoe	20 g	10 min	13.2 %
Whirlpool	Amarillo	20 g	10 min	9.5 %
Whirlpool	Centennial	20 g	10 min	10.5 %
Whirlpool	Simcoe	20 g	10 min	13.2 %