

NEIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **8**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (54.1%) | 80 % | 5 |
| Grain | Pszeniczny | 2.5 kg (33.8%) | 85 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.4 kg (5.4%) | 75 % | 30 |
| Grain | Wheat, Flaked | 0.5 kg (6.8%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 6 g | 60 min | 15.5 % |
| Whirlpool | Citra | 15 g | 1 min | 13.5 % |
| Whirlpool | Simcoe | 15 g | 1 min | 13.2 % |
| Whirlpool | Mosaic | 15 g | 1 min | 12 % |