

neipa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **6**
- SRM **4.8**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (54.7%)	80 %	5
Grain	Strzegom Pszeniczny	2.1 kg (32.8%)	81 %	6
Grain	Płatki owsiane	0.8 kg (12.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	13 %
Whirlpool	Citra	45 g	0 min	12 %
Whirlpool	Centennial	50 g	0 min	10.5 %
Whirlpool	Mosaic	50 g	0 min	10 %
Dry Hop	Citra	40 g	3 day(s)	12 %
Dry Hop	Centennial	50 g	3 day(s)	10.5 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
wlp095	Ale	Liquid	100 ml	---

Notes

- fermentacja 19 stopni-----20,5 10 dni burliwa 3 cicha z chmieleniem.
blg początkowe 13-----2,8 końcowe.
butelkowanie 12.05.19 z 86g cukru
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