

# neipa

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **33**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **16.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (58.1%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (23.3%)	81 %	6
Grain	Płatki owsiane	0.5 kg (11.6%)	85 %	3
Grain	Płatki pszeniczne	0.3 kg (7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	15 min	13.2 %
Whirlpool	Galaxy	25 g	20 min	15 %
Whirlpool	Mosaic	25 g	20 min	10 %
Dry Hop	Simcoe	25 g	3 day(s)	13.2 %
Dry Hop	Galaxy	25 g	3 day(s)	15 %
Dry Hop	Mosaic	25 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	100 ml	Fermentum Mobile