

## TEST NEIPA w/ Mosaic, Amarillo, Equinox

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **18**
- SRM **5.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

### Fermentables

| Type  | Name                             | Amount        | Yield | EBC |
|-------|----------------------------------|---------------|-------|-----|
| Grain | Pilznieński                      | 5 kg (63.3%)  | 81 %  | 4   |
| Grain | Pszeniczny                       | 1.5 kg (19%)  | 85 %  | 4   |
| Grain | Płatki pszeniczne                | 0.5 kg (6.3%) | 85 %  | 3   |
| Grain | Płatki owsiane                   | 0.5 kg (6.3%) | 85 %  | 3   |
| Grain | Carahell                         | 0.3 kg (3.8%) | 77 %  | 26  |
| Grain | Słód Caramunich Typ II Weyermann | 0.1 kg (1.3%) | 73 %  | 120 |

### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Mosaic   | 20 g   | 10 min   | 10 %       |
| Aroma (end of boil) | Amarillo | 30 g   | 5 min    | 9.5 %      |
| Whirlpool           | Amarillo | 30 g   | 10 min   | 9.5 %      |
| Whirlpool           | Mosaic   | 30 g   | 10 min   | 10 %       |
| Dry Hop             | Equinox  | 100 g  | 2 day(s) | 13.1 %     |