

#1 NEIPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (63.6%)	80 %	4
Grain	Płatki pszeniczne	1 kg (18.2%)	85 %	3
Grain	Płatki owsiane	1 kg (18.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	100 g	15 min	12 %
Dry Hop	Nelson Sauvín	30 g	2 day(s)	11 %
Dry Hop	Idaho 7	50 g	2 day(s)	11 %
Dry Hop	Equinox	50 g	2 day(s)	13.1 %
Dry Hop	Citra	30 g	2 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
hornindale	Ale	Dry	3 g	x
ebbegarden	Ale	Dry	3 g	x