

## #11 NEIPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **31**
- SRM **6.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (58.8%)	80 %	5
Grain	Rye, Flaked	0.8 kg (11.8%)	78.3 %	4
Grain	Płatki owsiane	0.5 kg (7.4%)	85 %	3
Grain	Viking Munich Malt	0.5 kg (7.4%)	78 %	18
Grain	Biscuit Malt	0.5 kg (7.4%)	79 %	45
Grain	Zakwaszający	0.5 kg (7.4%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	12 %
Aroma (end of boil)	Smaragd	30 g	5 min	3.9 %
Whirlpool	Rakau (NZ)	20 g	0 min	9.5 %
Whirlpool	Amarillo	20 g	0 min	9.5 %
Whirlpool	Simcoe	15 g	0 min	13.2 %
Dry Hop	Rakau (NZ)	20 g	9 day(s)	9.5 %
Dry Hop	Citra	20 g	9 day(s)	12 %
Dry Hop	Amarillo	20 g	9 day(s)	9.5 %
Dry Hop	Cascade	20 g	9 day(s)	6 %
Dry Hop	Rakau (NZ)	20 g	5 day(s)	9.5 %
Dry Hop	Citra	20 g	5 day(s)	12 %
Dry Hop	Pacifica (NZ)	20 g	5 day(s)	4.8 %
Dry Hop	Amarillo	20 g	5 day(s)	9.5 %
Dry Hop	Rakau (NZ)	32 g	2 day(s)	9.5 %
Dry Hop	Citra	33 g	2 day(s)	12 %
Dry Hop	Pacifica (NZ)	30 g	2 day(s)	4.8 %

Dry Hop	Amarillo	35 g	2 day(s)	9.5 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Fermentis