

#2NEIPA Wilczy Chmiel 28l

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **30**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **37.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **32.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	MEP Lager	6 kg (74.5%)	82 %	3
Grain	Płatki orkiszowe	0.8 kg (9.9%)	80 %	4
Grain	Płatki owsiane	1 kg (12.4%)	85 %	3
Grain	Abbey Malt Weyermann	0.25 kg (3.1%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	5 min	13.7 %
Boil	Mosaic	5 g	5 min	12.1 %
Whirlpool	Citra	35 g	20 min	13.7 %
przy 75 st				
Whirlpool	Mosaic	20 g	20 min	12.1 %
przy 75 st				
Whirlpool	Galaxy	20 g	20 min	14.5 %
przy 75 st				
Whirlpool	Amarillo	20 g	20 min	8.7 %
przy 75 st				
Dry Hop	Citra	40 g	3 day(s)	13.7 %
Dry Hop	Mosaic	25 g	3 day(s)	12.1 %
Dry Hop	Galaxy	30 g	3 day(s)	14.5 %
Dry Hop	Amarillo	30 g	3 day(s)	8.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
london Fog	Ale	Slant	100 ml	MZ