

Avg. Perfect Northeast IPA (NEIPA)

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **33**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Pale Malt (2 Row) US | 3.75 kg (71.4%) | 79 % | 4 |
| Grain | Pszeniczny | 0.75 kg (14.3%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.38 kg (7.1%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.38 kg (7.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|--------------------|--------|--------|----------|------------|
| Whirlpool | Citra | 22.5 g | 20 min | 12 % |
| Whirlpool | Mosaic | 22.5 g | 20 min | 10 % |
| Whirlpool | Galaxy | 22.5 g | 20 min | 15 % |
| Dry Hop | Citra | 30 g | 9 day(s) | 12 % |
| Dodane na burzliwą | | | | |
| Dry Hop | Mosaic | 22.5 g | 9 day(s) | 10 % |
| Dry Hop | Galaxy | 30 g | 9 day(s) | 15 % |
| Dry Hop | Citra | 22.5 g | 3 day(s) | 12 % |
| Na cichą | | | | |
| Dry Hop | Mosaic | 30 g | 3 day(s) | 10 % |
| Dry Hop | Galaxy | 22.5 g | 3 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 22.5 ml | Fermentum Mobile |