

Bleck NEIPA2

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **31**
- SRM **21.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	2.1 kg (50%)	80.5 %	3
Grain	Słód pszeniczny Bestmalz	1 kg (23.8%)	82 %	5
Grain	cara 30	0.2 kg (4.8%)	75 %	30
Grain	Carafa II special	0.2 kg (4.8%)	70 %	1000
Grain	BESTMALZ - Best Minich	0.5 kg (11.9%)	80.5 %	16
Grain	Oats, Flaked	0.2 kg (4.8%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	5 min	13.5 %
Boil	Mosaic	15 g	5 min	12.1 %
Boil	Centennial	15 g	5 min	9.5 %
Aroma (end of boil)	Citra	15 g	5 min	13.5 %
Aroma (end of boil)	Centennial	15 g	5 min	9.5 %
Aroma (end of boil)	Mosaic	15 g	5 min	12.1 %
Dry Hop	Mosaic	50 g	4 day(s)	12.1 %
Dry Hop	Equinox	50 g	4 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	safale