

# Coś jak NEIPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **26**
- SRM **6**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.5 kg (46.4%)	80 %	7
Grain	Pszeniczny	3 kg (30.9%)	85 %	4
Grain	Płatki owsiane	1 kg (10.3%)	85 %	3
Adjunct	Pszenica niesłodowana	1 kg (10.3%)	75 %	3
Grain	Weyermann - Carawheat	0.2 kg (2.1%)	77 %	97

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Cascade PL	20 g	60 min	5.2 %
First Wort	Cascade PL	40 g	90 min	5.2 %
Aroma (end of boil)	Cascade PL	20 g	10 min	5.2 %
Whirlpool	Cascade PL	60 g	30 min	5.2 %