

# Drake Neipa 20l

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **26**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	MEP Lager	4.2 kg (70%)	82 %	3
Grain	Płatki pszeniczne	0.8 kg (13.3%)	85 %	3
Grain	Płatki owsiane	0.8 kg (13.3%)	85 %	3
Grain	Abbey Malt Weyermann	0.2 kg (3.3%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	4 g	20 min	11 %
Boil	Citra	16 g	5 min	13.7 %
Boil	Mosaic	4 g	5 min	12.1 %
Boil	Galaxy	4 g	5 min	14.5 %
Boil	Amarillo	4 g	5 min	8.7 %
Whirlpool	Citra	16 g	15 min	13.7 %
Whirlpool	Mosaic	16 g	15 min	12.1 %
Whirlpool	Galaxy	16 g	15 min	14.5 %
Whirlpool	Amarillo	16 g	15 min	8.7 %
Dry Hop	Citra	28 g	2 day(s)	13.7 %
Dry Hop	Mosaic	20 g	2 day(s)	12.1 %
Dry Hop	Galaxy	20 g	2 day(s)	14.5 %
Dry Hop	Amarillo	20 g	2 day(s)	8.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Fog	Ale	Liquid	48 ml	Wyeast Labs