

EXTRA NEIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **26**
- SRM **8.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **70 liter(s)**
- Trub loss **5 %**
- Size with trub loss **74.9 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | Ekstrakt słodowy jasny | 14 kg (89.2%) | 80 % | 15 |
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.7 kg (10.8%) | 80 % | 36 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---------------------|--------|-----------|------------|
| Whirlpool | Citra | 140 g | 60 min | 12 % |
| Dry Hop | Citra | 150 g | 10 day(s) | 12 % |
| Dodane w 2 dzień burzliwej fermentacji na pianę. | | | | |
| Dry Hop | Citra | 100 g | 4 day(s) | 12 % |
| Dodane na koniec cichej fermentacji w 15 stopniach Celsjusza. | | | | |
| Dry Hop | Galaxy | 100 g | 4 day(s) | 15 % |
| Boil | Citra | 10 g | 10 min | 12 % |
| Dry Hop | EXP 2/20 PolishHops | 100 g | 4 day(s) | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 33 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|----------|-------|
| Flavor | Maltodekstryna | 500 g | Boil | 5 min |
| Flavor | Ksylitol | 200 g | Bottling | --- |