

# EXTRA NEIPA 10L

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **19**
- SRM **10.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (81%)	80 %	30
Sugar	Brown Sugar, Light	0.4 kg (19%)	100 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	20 g	30 min	12 %
Dry Hop	Citra	20 g	10 day(s)	12 %
Dry Hop	Mosaic	40 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	4.6 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapniowy (roztwór)	1 g	Boil	0 min