

# Farmhouse Voss NEIPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **50**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (65.8%)	82 %	4
Grain	Pszeniczny	1 kg (13.2%)	83 %	4
Grain	Płatki pszeniczne	0.8 kg (10.5%)	60 %	3
Grain	Płatki owsiane	0.8 kg (10.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	50 g	30 min	12 %
Whirlpool	Mosaic	40 g	30 min	10 %
Whirlpool	Amarillo	60 g	30 min	9.5 %
Dry Hop	Citra	30 g	2 day(s)	12 %
Dry Hop	Mosaic	30 g	2 day(s)	10 %
Dry Hop	Amarillo	30 g	2 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	sól kuchenna	8 g	Mash	---