

NEIPA

- Gravity **14.7 BLG**
- ABV ---
- IBU **26**
- SRM **5.2**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **40.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 7 kg (71.4%) | 79 % | 6 |
| Grain | Płatki owsiane | 2 kg (20.4%) | 85 % | 3 |
| Adjunct | Pszenica niestodowana | 0.8 kg (8.2%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|-----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15.5 % |
| Whirlpool | Citra | 100 g | 0 min | 12 % |
| Whirlpool | Galaxy | 100 g | 0 min | 15 % |
| Whirlpool | Vic Secret | 100 g | 0 min | 15 % |
| Dry Hop | Amarillo | 50 g | 10 day(s) | 9.5 % |
| Dry Hop | Citra | 50 g | 10 day(s) | 12 % |
| Dry Hop | Simcoe | 50 g | 5 day(s) | 13.2 % |
| Dry Hop | Citra | 50 g | 5 day(s) | 12 % |