

neipa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **37**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- 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 | Strzegom Pilzniejszy | 4.5 kg (75%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.8 kg (13.3%) | 85 % | 3 |
| Grain | Abbey Malt Weyermann | 0.2 kg (3.3%) | 75 % | 45 |
| Grain | Strzegom Pszeniczny | 0.5 kg (8.3%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Simcoe | 20 g | 60 min | 13.3 % |
| Aroma (end of boil) | Simcoe | 20 g | 5 min | 13.3 % |
| Aroma (end of boil) | Centennial | 10 g | 5 min | 9.7 % |
| Aroma (end of boil) | Equinox | 10 g | 5 min | 13.3 % |
| Whirlpool | Simcoe | 15 g | 0 min | 13.3 % |
| Whirlpool | Centennial | 35 g | 0 min | 9.7 % |
| Whirlpool | Citra | 15 g | 0 min | 13.5 % |
| Whirlpool | Equinox | 10 g | 0 min | 13.4 % |