

# NEIPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (52.8%)	80 %	5
Grain	Viking Pilsner malt	1.5 kg (28.3%)	82 %	4
Grain	Płatki owsiane	0.5 kg (9.4%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (9.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	40 g	5 min	10 %
Whirlpool	Cascade	50 g	15 min	6 %
Whirlpool	Centennial	40 g	15 min	10.5 %
Dry Hop	El Dorado	40 g	7 day(s)	15 %
Dry Hop	Enigma (AUS)	40 g	7 day(s)	17.2 %
Dry Hop	Eureka!	60 g	4 day(s)	18 %
Dry Hop	Bravo	35 g	4 day(s)	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis