

# NEIPA 16BLG 25L

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (52.6%)	80 %	5
Grain	Strzegom Pilzneński	1.9 kg (28.6%)	80 %	4
Grain	Płatki pszeniczne	0.625 kg (9.4%)	60 %	3
Grain	Płatki owsiane	0.625 kg (9.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	50 g	5 min	10 %
Whirlpool	Centennial	50 g	15 min	10.5 %
Whirlpool	Cascade PL	62 g	15 min	5.2 %
Dry Hop	Ekuanot	50 g	7 day(s)	14 %
Dry Hop	Enigma (AUS)	50 g	3 day(s)	17.2 %
Dry Hop	Eureka!	75 g	4 day(s)	18 %
Dry Hop	Bravo	44 g	4 day(s)	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
OYL-091 HORNINDAL KVEIK	Ale	Liquid	100 ml	Omega Yeast