

# Neipa

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **59**
- SRM **4.4**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (56.3%)	81 %	4
Grain	Maris Otter Crisp	0.48 kg (9%)	83 %	6
Grain	Pszenica niesłodowana	1 kg (18.8%)	75 %	3
Grain	Weyermann - Carared	0.15 kg (2.8%)	75 %	45
Grain	płatki jęczmienne	0.4 kg (7.5%)	60 %	4
Grain	Briess - Carapils Malt	0.3 kg (5.6%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekstrakt chmielowy na 10 ibu	10 g	60 min	10 %
Aroma (end of boil)	Citra	25 g	10 min	12.6 %
Aroma (end of boil)	Cascade	25 g	10 min	6.4 %
Aroma (end of boil)	El Dorado	30 g	10 min	11.8 %
Whirlpool	Citra	25 g	10 min	12.6 %
Whirlpool	Cascade	25 g	10 min	6.4 %
Whirlpool	Mosaic	25 g	10 min	12.8 %
Dry Hop	Mosaic	25 g	2 day(s)	12.8 %
Dry Hop	El Dorado	30 g	2 day(s)	11.8 %
Dry Hop	Citra	50 g	2 day(s)	12.8 %
Dry Hop	Summit	50 g	2 day(s)	14.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lalamand tottenham	Ale	Slant	200 ml	Lipowa