

NEIPA

- Gravity **15.9 BLG**
- ABV ---
- IBU **59**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|----------------|-------|-----|
| Grain | Pilznieński | 2.5 kg (73.5%) | 81 % | 4 |
| Grain | Vienna Malt | 0.2 kg (5.9%) | 78 % | 8 |
| Grain | Oats, Flaked | 0.7 kg (20.6%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Marynka | 35 g | 60 min | 8.8 % |
| Whirlpool | Citra | 25 g | 30 min | 12 % |
| Whirlpool | Equinox | 25 g | 30 min | 13.1 % |
| Whirlpool | Simcoe | 25 g | 30 min | 13.2 % |
| Dry Hop | Citra | 25 g | 4 day(s) | 12 % |
| Dry Hop | Equinox | 25 g | 4 day(s) | 13.1 % |
| Dry Hop | Simcoe | 25 g | 4 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| Conan | Ale | Slant | 300 ml | White labs |