

neipa

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **20**
- SRM **5.3**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|--------|-----|
| Grain | Strzegom Pale Ale | 4 kg (59.7%) | 79 % | 6 |
| Grain | Strzegom Wiedeński | 1 kg (14.9%) | 79 % | 10 |
| Grain | Płatki owsiane | 0.6 kg (9%) | 85 % | 3 |
| Grain | Płatki orkiszowe | 0.6 kg (9%) | 80 % | 4 |
| Grain | Acid Malt | 0.5 kg (7.5%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | lunga | 25 g | 10 min | 11 % |
| Boil | T'n'T | 30 g | 10 min | 13 % |
| Whirlpool | Amarillo | 30 g | 0 min | 9.5 % |
| Whirlpool | Mosaic | 30 g | 0 min | 10 % |
| Whirlpool | Summer | 30 g | 0 min | 6.4 % |
| Dry Hop | Amarillo | 20 g | 7 day(s) | 9.5 % |
| Dry Hop | Mosaic | 20 g | 7 day(s) | 10 % |
| Dry Hop | Summer | 30 g | 7 day(s) | 6.4 % |
| Dry Hop | Amarillo | 30 g | 5 day(s) | 9.5 % |
| Dry Hop | Mosaic | 30 g | 5 day(s) | 10 % |
| Dry Hop | Summer | 40 g | 5 day(s) | 6.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| m36 | Ale | Dry | 20 g | --- |