

# NEIPA

---

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **40**
- SRM **4.6**
- 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 **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	3.5 kg (58.3%)	83 %	6
Grain	Pszeniczny	1 kg (16.7%)	85 %	4
Grain	Płatki owsiane	1.5 kg (25%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	50 g	30 min	12 %
Whirlpool	Amarillo	50 g	30 min	9.5 %
Dry Hop	Citra	100 g	2 day(s)	12 %
Dry Hop	Amarillo	100 g	1 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	12 ml	FM