

Neipa

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **44**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (61.2%) | 81 % | 4 |
| Grain | Pszeniczny | 0.6 kg (12.2%) | 85 % | 4 |
| Grain | Caramel/Crystal Malt - 10L | 0.6 kg (12.2%) | 75 % | 20 |
| Grain | Abbey Malt Weyermann | 0.2 kg (4.1%) | 75 % | 45 |
| Grain | Płatki pszeniczne | 0.2 kg (4.1%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.3 kg (6.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Citra | 5 g | 60 min | 12 % |
| Boil | Citra | 25 g | 20 min | 12 % |
| Boil | Mosaic | 25 g | 20 min | 10 % |