

## NEIPA#5

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **27**
- SRM **9.2**
- 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)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.4 kg (63%)	81 %	26
Grain	Słód diastatyczny jęczmienny 2.5-4 EBC Weyermann	1 kg (18.5%)	78 %	4
Grain	Płatki owsiane	1 kg (18.5%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Aroma (end of boil)	Amarillo	5 g	15 min	9.5 %
Aroma (end of boil)	Galaxy	5 g	15 min	15 %
Aroma (end of boil)	Chinook	5 g	15 min	13 %
Aroma (end of boil)	Galaxy	25 g	1 min	15 %
Aroma (end of boil)	Amarillo	45 g	1 min	9.5 %
Aroma (end of boil)	Chinook	45 g	1 min	13 %
Dry Hop	Galaxy	60 g	2 day(s)	15 %
Dry Hop	Chinook	60 g	2 day(s)	13 %
Dry Hop	Amarillo	50 g	2 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis