

# Neipa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **29**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (52.8%)	80 %	5
Grain	Pilzneński	1.5 kg (28.3%)	81 %	4
Grain	Płatki pszeniczne	0.5 kg (9.4%)	85 %	3
Grain	Płatki owsiane	0.5 kg (9.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	40 g	5 min	10 %
Whirlpool	Centennial	40 g	15 min	10.5 %
Whirlpool	Cascade	50 g	15 min	6 %
Dry Hop	Enigma (AUS)	40 g	3 day(s)	17.2 %
Dry Hop	Eureka!	60 g	3 day(s)	18 %
Dry Hop	Bravo	35 g	3 day(s)	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10.5 g	Fermentis