

Neipa by Dorota Chrapek modyfikowane

- Gravity **17.1 BLG**
- ABV ---
- IBU ---
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 4.5 kg (50%) | 80 % | 7 |
| Grain | Strzegom Pilzneński | 1 kg (11.1%) | 80 % | 4 |
| Grain | Pszeniczny | 1.5 kg (16.7%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 1.5 kg (16.7%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (5.6%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|-----------|------------|
| Aroma (end of boil) | Mosaic | 70 g | 0 min | 10 % |
| Dry Hop | Equinox | 80 g | 18 day(s) | 13.1 % |
| Dry Hop | Citra | 100 g | 7 day(s) | 12 % |
| Dry Hop | Amarillo | 50 g | 5 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 100 ml | Fermentum Mobile |