

# Neipa by Dorota Chrapek modyfikowane

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **10**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 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
Boil	Equinox	10 g	60 min	13.1 %
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