

# NEIPA homebrew

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **15**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (61.5%)	80 %	5
Grain	Pszeniczny	1.5 kg (23.1%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.7%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (7.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Ekuanot	10 g	60 min	14 %
Aroma (end of boil)	Mosaic	50 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Liquid	400 ml	White Labs

## Notes

- Za dużo wody, wyszło do gotowania 28.5l, nastawna 24l 13BLG  
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