

# NEIPA homebrewing

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **4.5**
- Style **English 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)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (66.7%)	80 %	5
Grain	Viking Wheat Malt	1 kg (16.7%)	83 %	5
Grain	Płatki pszeniczne	0.5 kg (8.3%)	60 %	3
Grain	Płatki owsiane	0.5 kg (8.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	20 g	20 min	12 %
Whirlpool	Mosaic	50 g	20 min	10 %
Whirlpool	Amarillo	10 g	20 min	9.5 %
Dry Hop	El Dorado	50 g	9 day(s)	15 %
Pierwszy dzień burzliwej				
Dry Hop	Citra	80 g	---	12 %
Pierwszy dzień cichej				
Dry Hop	Amarillo	40 g	---	9.5 %
po 2 dniach cichej				

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	30 ml	Fermentum Mobile