

# NEIPA I

---

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **6**
- SRM **4.1**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **15 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.9 kg (70.7%)	82 %	4
Grain	Płatki owsiane	0.6 kg (14.6%)	85 %	3
Grain	Płatki pszeniczne	0.6 kg (14.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	5 min	10 %
Whirlpool	Mosaic	35 g	1 min	10 %
Whirlpool	Galaxy	35 g	1 min	15 %
Dry Hop	Mosaic	35 g	2 day(s)	10 %
Dry Hop	Galaxy	35 g	2 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	125 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	lactic acid	5 g	Mash	---