

NEIPA na wesele Krima

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **10**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **65 liter(s)**
- Trub loss **5 %**
- Size with trub loss **71.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **85.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **77.4 liter(s)**
- Total mash volume **103.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 11.3 kg (43.8%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 6.5 kg (25.2%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 5 kg (19.4%) | 83 % | 5 |
| Grain | Płatki pszeniczne | 3 kg (11.6%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Aroma (end of boil) | Amarillo | 50 g | 20 min | 9.5 % |
| Whirlpool | Amarillo | 50 g | 10 min | 9.5 % |
| Dry Hop | Cascade | 100 g | 3 day(s) | 6 % |
| Dry Hop | Ekuanot | 100 g | 3 day(s) | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 22 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------------|--------|----------|--------|
| Water Agent | Kwas L-Ascorbinowy | 8 g | Bottling | --- |
| Water Agent | kwask mlekowy | 14 g | Mash | 90 min |