

# Neipas

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **4**
- SRM **3.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45 liter(s)**
- Total mash volume **60 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	10 kg (66.7%)	80.5 %	2
Grain	Płatki owsiane	3 kg (20%)	85 %	3
Grain	Płatki pszeniczne	2 kg (13.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Whirlpool	Citra	100 g	20 min	12 %
Dry Hop	Citra	100 g	4 day(s)	12 %
Whirlpool	Mosaic	100 g	20 min	10 %
Dry Hop	Mosaic	100 g	4 day(s)	10 %
Whirlpool	Simcoe	100 g	20 min	13.2 %
Dry Hop	Simcoe	100 g	4 day(s)	13.2 %