

# Nejпка

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **34**
- SRM **4.6**
- Style **American 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński           | 6 kg (85.7%)  | 81 %  | 4   |
| Grain | Weyermann - Carapils | 0.5 kg (7.1%) | 78 %  | 4   |
| Grain | Platki owsiane       | 0.5 kg (7.1%) | 85 %  | 3   |

## Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil      | lunga         | 10 g   | 60 min   | 11 %       |
| Whirlpool | Nelson Sauvín | 50 g   | 15 min   | 11 %       |
| Whirlpool | Mosaic        | 50 g   | 15 min   | 10 %       |
| Dry Hop   | Nelson Sauvín | 100 g  | 2 day(s) | 11 %       |

## Yeasts

| Name      | Type | Form  | Amount | Laboratory |
|-----------|------|-------|--------|------------|
| hazy daze | Ale  | Slant | 300 ml | Yeast Bay  |