

NZ NEIPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU ---
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 4 kg (59.3%) | 80 % | 2.5 |
| Grain | Viking Wheat Malt | 1 kg (14.8%) | 83 % | 5 |
| Grain | Słód owsiany Fawcett | 0.5 kg (7.4%) | 61 % | 5 |
| Grain | Simpsons - Golden Naked Oats | 0.25 kg (3.7%) | 73 % | 20 |
| Grain | Oats, Flaked | 0.5 kg (7.4%) | 80 % | 2 |
| Grain | Wheat, Flaked | 0.5 kg (7.4%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Whirlpool | Enigma (AUS) | 25 g | 0 min | 17.2 % |
| Whirlpool | Galaxy | 25 g | 0 min | 15 % |
| Whirlpool | Mosaic | 25 g | 0 min | 10 % |
| Whirlpool | Sabro | 25 g | 0 min | 15 % |
| Dry Hop | Enigma (AUS) | 75 g | 2 day(s) | 17.2 % |
| Dry Hop | Galaxy | 75 g | 2 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|-------|--------|------------|
| New England American East Coast Yeast | Ale | Slant | 200 ml | Lallemand |