

# Źródlak NEIPA V2 citra

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **36**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	1.5 kg (46.9%)	81 %	6
Grain	Pszeniczny	1 kg (31.3%)	85 %	4
Grain	Płatki owsiane	0.7 kg (21.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	30 g	15 min	12 %
Whirlpool	citra	10 g	1 min	12 %
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Dry Hop	Citra	10 g	7 day(s)	12 %
Dry Hop	Vic Secret	10 g	7 day(s)	16.3 %
Dry Hop	Citra	40 g	3 day(s)	12 %
Dry Hop	Vic Secret	40 g	3 day(s)	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55	Ale	Liquid	700 ml	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	siarczanu magnezu	6 g	Mash	1 min
Water Agent	chlerek wapnia	4 g	Mash	1 min