

# Źródłak NEIPA V3

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **30**
- SRM **5**
- 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 **9.4 liter(s)**
- Total mash volume **13 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	1.6 kg (44.4%)	81 %	6
Grain	Pszeniczny	1 kg (27.8%)	85 %	4
Grain	Oats, Malted	0.5 kg (13.9%)	80 %	2
Grain	Płatki owsiane	0.5 kg (13.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Simcoe	8 g	60 min	13.2 %
Aroma (end of boil)	Citra	7 g	10 min	12 %
Aroma (end of boil)	Nelson Sauvin	7 g	10 min	11 %
Whirlpool	Citra	10 g	1 min	12 %
Whirlpool	Nelson Sauvin	10 g	1 min	11 %
Dry Hop	Citra	7 g	8 day(s)	12 %
Dry Hop	Nelson Sauvin	7 g	8 day(s)	11 %
Dry Hop	Galaxy	7 g	8 day(s)	15 %
Dry Hop	Citra	33 g	2 day(s)	12 %
Dry Hop	Nelson Sauvin	33 g	2 day(s)	11 %
Dry Hop	Galaxy	33 g	2 day(s)	15 %

## Yeasts

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

## Extras

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