

# Źródłak NEIPA

- Gravity **15.2 BLG**
- ABV ---
- IBU **34**
- SRM **5.6**
- 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 **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	1 kg (34.6%)	81 %	6
Grain	Pszeniczny	1 kg (34.6%)	85 %	4
Grain	Płatki owsiane	0.7 kg (24.2%)	85 %	3
Grain	Cara-Pils/Dextrine	0.17 kg (5.9%)	72 %	4
Grain	Strzegom Karmel 300	0.02 kg (0.7%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Simcoe	6 g	60 min	13.2 %
Aroma (end of boil)	Galaxy	5 g	10 min	15 %
Aroma (end of boil)	Enigma (AUS)	5 g	10 min	17.2 %
Aroma (end of boil)	Amarillo	5 g	10 min	9.5 %
Whirlpool	Galaxy	5 g	1 min	15 %
Whirlpool	Enigma (AUS)	5 g	1 min	17.2 %
Whirlpool	Amarillo	5 g	1 min	9.5 %
Dry Hop	Galaxy	6 g	30 day(s)	15 %
Dry Hop	Enigma (AUS)	6 g	30 day(s)	17.2 %
Dry Hop	Amarillo	6 g	30 day(s)	9.5 %
Dry Hop	Galaxy	6 g	6 day(s)	15 %
Dry Hop	Enigma (AUS)	6 g	6 day(s)	17.2 %
Dry Hop	Amarillo	6 g	6 day(s)	9.5 %
Dry Hop	Galaxy	6 g	4 day(s)	15 %
Dry Hop	Enigma (AUS)	6 g	4 day(s)	17.2 %
Dry Hop	Amarillo	6 g	4 day(s)	9.5 %

Dry Hop	Galaxy	6 g	3 day(s)	15 %
Dry Hop	Enigma (AUS)	6 g	3 day(s)	17.2 %
Dry Hop	Amarillo	6 g	3 day(s)	9.5 %
Dry Hop	Galaxy	6 g	2 day(s)	15 %
Dry Hop	Enigma (AUS)	6 g	2 day(s)	17.2 %
Dry Hop	Amarillo	6 g	2 day(s)	9.5 %