

# NEIPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **28**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2 kg (55.6%)   | 82 %  | 4   |
| Grain | Viking Wheat Malt   | 1 kg (27.8%)   | 83 %  | 5   |
| Grain | Platki owsiane      | 0.6 kg (16.7%) | 60 %  | 3   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Iunga      | 15 g   | 55 min   | 11 %       |
| Aroma (end of boil) | Oktawia    | 50 g   | 0 min    | 7.1 %      |
| Aroma (end of boil) | Zythos     | 50 g   | 0 min    | 11 %       |
| Dry Hop             | Oktawia    | 50 g   | 3 day(s) | 7.1 %      |
| Dry Hop             | Izabella   | 90 g   | 3 day(s) | 5.1 %      |
| Dry Hop             | Cascade PL | 30 g   | 3 day(s) | 5.2 %      |

## Yeasts

| Name                                                        | Type | Form | Amount | Laboratory |
|-------------------------------------------------------------|------|------|--------|------------|
| Lallemand - LalBrew<br>American East<br>Coast - New England | Ale  | Dry  | 11.5 g | Lallemand  |