neipka na pomorski 109

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **50**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **57 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg *(62.5%)*	81 %	4
Grain	Pszeniczny	1.5 kg *(18.8%)*	85 %	4
Grain	Płatki owsiane	1 kg *(12.5%)*	60 %	3
Grain	Viking Pale Ale malt	0.5 kg *(6.3%)*	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	12.8 %
Aroma (end of boil)	Simcoe	50 g	5 min	12.8 %
Whirlpool	Simcoe	35 g	15 min	1 %

Notes

- WHIRLPOL 75c
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.