

## NEIPA#5

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **28**
- SRM **11.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.7 kg (31.5%)	80 %	35
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (31.5%)	80 %	36
Liquid Extract	Ekstrakt słodowy płynny Muntons OWSIANY 1,5kg	1.5 kg (27.8%)	80 %	15
Sugar	Maltodekstryna	0.5 kg (9.3%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Aroma (end of boil)	Rakau (NZ)	50 g	2 min	9.5 %
Aroma (end of boil)	Enigma (AUS)	50 g	2 min	17.2 %
Dry Hop	Nectaron	90 g	2 day(s)	10.5 %
Dry Hop	Galaxy	90 g	2 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	23 g	Fermentis

### Notes

- Warka na zimno podzielona na pół, w jednym fermentorze na chmielenie dodany Nectaron a w drugim Galaxy  
*Apr 25, 2025, 2:58 PM*