NEIPA SBP 2022/23

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **22**
- SRM **4**

Batch size

- Expected quantity of finished beer **1000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1050 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1265 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **750 liter(s)**
- Total mash volume **1000 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	175 kg *(70%)*	80 %	5
Grain	Strzegom Pszeniczny	25 kg *(10%)*	81 %	6
Grain	Płatki owsiane	50 kg *(20%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	450 g	60 min	13 %
Whirlpool	Motueka	1000 g	15 min	7 %
Whirlpool	Citra	500 g	15 min	12 %
Whirlpool	Sabro	500 g	15 min	15 %
Dry Hop	Motueka	1000 g	15 day(s)	7 %
Dry Hop	Citra	500 g	15 day(s)	12 %
Dry Hop	Sabro	500 g	15 day(s)	15 %
Dry Hop	Motueka	2500 g	4 day(s)	7 %
Dry Hop	Citra	3000 g	4 day(s)	12 %
Dry Hop	Sabro	2000 g	4 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Liquid	500 ml	White Labs