

## 19 NEIPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **60**
- SRM **3.1**
- 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)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	6 kg (100%)	80.5 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Citra	10 g	10 min	12 %
Boil	Amarillo	20 g	10 min	9.5 %
Boil	Centennial	30 g	10 min	10.5 %
Whirlpool	Citra	20 g	10 min	12 %
Whirlpool	Amarillo	30 g	10 min	9.5 %
Whirlpool	Centennial	20 g	10 min	10.5 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Amarillo	50 g	5 day(s)	9.5 %
Dry Hop	Centennial	50 g	5 day(s)	10.5 %