

## #5 NEIPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **16**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.7 kg (64.3%)	80 %	5
Grain	Płatki pszeniczne	1 kg (23.8%)	40 %	3
Grain	Płatki owsiane	0.5 kg (11.9%)	40 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Sabro	30 g	20 min	9.5 %
Dry Hop	Sabro	100 g	2 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP644	Ale	Dry	3 g	x