

## Avg. Perfect Northeast IPA (NEIPA)

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **33**
- SRM **4.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	3.75 kg (71.4%)	79 %	4
Grain	Pszeniczny	0.75 kg (14.3%)	85 %	4
Grain	Płatki pszeniczne	0.38 kg (7.1%)	60 %	3
Grain	Płatki owsiane	0.38 kg (7.1%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	22.5 g	20 min	12 %
Whirlpool	Mosaic	22.5 g	20 min	10 %
Whirlpool	Galaxy	22.5 g	20 min	15 %
Dry Hop	Citra	30 g	9 day(s)	12 %
Dodane na burzliwą				
Dry Hop	Mosaic	22.5 g	9 day(s)	10 %
Dry Hop	Galaxy	30 g	9 day(s)	15 %
Dry Hop	Citra	22.5 g	3 day(s)	12 %
Na cichą				
Dry Hop	Mosaic	30 g	3 day(s)	10 %
Dry Hop	Galaxy	22.5 g	3 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	22.5 ml	Fermentum Mobile