

CK NEIPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **23**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (42.9%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 2 kg (28.6%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 2 kg (28.6%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Whirlpool | Mosaic | 30 g | 20 min | 10 % |
| Whirlpool | Citra | 50 g | 20 min | 12 % |
| Dry Hop | Amarillo | 50 g | 5 day(s) | 9.5 % |
| Dry Hop | Citra | 50 g | 5 day(s) | 12 % |
| Dry Hop | Mosaic | 70 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 22.5 g | Fermentis |