

Coś jak NEIPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **26**
- SRM **6**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 4.5 kg (46.4%) | 80 % | 7 |
| Grain | Pszeniczny | 3 kg (30.9%) | 85 % | 4 |
| Grain | Płatki owsiane | 1 kg (10.3%) | 85 % | 3 |
| Adjunct | Pszenica niesłodowana | 1 kg (10.3%) | 75 % | 3 |
| Grain | Weyermann - Carawheat | 0.2 kg (2.1%) | 77 % | 97 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Mash | Cascade PL | 20 g | 60 min | 5.2 % |
| First Wort | Cascade PL | 40 g | 90 min | 5.2 % |
| Aroma (end of boil) | Cascade PL | 20 g | 10 min | 5.2 % |
| Whirlpool | Cascade PL | 60 g | 30 min | 5.2 % |