

# NEIPA

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- Gravity **14.7 BLG**
- ABV ---
- IBU **26**
- SRM **5.2**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **40.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (71.4%)	79 %	6
Grain	Płatki owsiane	2 kg (20.4%)	85 %	3
Adjunct	Pszenica niestodowana	0.8 kg (8.2%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Whirlpool	Citra	100 g	0 min	12 %
Whirlpool	Galaxy	100 g	0 min	15 %
Whirlpool	Vic Secret	100 g	0 min	15 %
Dry Hop	Amarillo	50 g	10 day(s)	9.5 %
Dry Hop	Citra	50 g	10 day(s)	12 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %
Dry Hop	Citra	50 g	5 day(s)	12 %