

# Neipa

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **27**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **20.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (93%)	80 %	5
Grain	Płatki pszeniczne	0.3 kg (7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	45 min	14.5 %
Aroma (end of boil)	Simcoe	30 g	5 min	14.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11.5 g	---

## Notes

- Zacieranie 68-69 stopni ok godziny  
Po gotowaniu gęstość ok 11,5  
*Jun 21, 2020, 3:24 PM*