

# neipa

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **20**
- SRM **8**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **76 liter(s)**
- Total mash volume **91.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	11 kg (72.4%)	80 %	5
Grain	Pszeniczny	2 kg (13.2%)	85 %	4
Grain	Strzegom Karmel 600	0.2 kg (1.3%)	68 %	601
Grain	Płatki pszeniczne	1 kg (6.6%)	85 %	3
Grain	Płatki owsiane	1 kg (6.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	14 %
Aroma (end of boil)	Amarillo	50 g	5 min	11.5 %
Aroma (end of boil)	Chinook	50 g	5 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 04	Ale	Dry	22 g	---
us 05	Ale	Dry	11 g	---