

# NEIPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **36**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5.2 kg (91.2%)	81 %	5
Grain	Platki owsiane	0.5 kg (8.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	40 min	14.1 %
Boil	Equinox	20 g	10 min	14.1 %
Boil	Marynka	15 g	5 min	7.3 %
Boil	Marynka	15 g	40 min	7.3 %
Aroma (end of boil)	Sterling	30 g	0 min	7.4 %
Aroma (end of boil)	Simcoe	30 g	0 min	11.1 %