

# NEIPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **30**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (66.7%)	81 %	4
Grain	Pszeniczny	1 kg (22.2%)	85 %	4
Grain	Płatki owsiane	0.5 kg (11.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	3 g	60 min	15.5 %
Boil	Cascade	10 g	15 min	5.8 %
Boil	Azacca	20 g	5 min	14 %
Boil	Cascade	30 g	5 min	5.8 %
Whirlpool	Cascade	40 g	5 min	6 %
Whirlpool	Ekuanot	20 g	5 min	14 %
Dry Hop	Ekuanot	40 g	3 day(s)	14 %
Dry Hop	Azacca	25 g	3 day(s)	14 %
Dry Hop	Idaho 7	50 g	3 day(s)	12.7 %

## Yeasts

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