

NEIPA 18 BLG ????

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **50**
- SRM **5.3**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **56.3 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter pale ale	12 kg (75%)	80.3 %	5.3
Grain	Słód pszeniczny Bestmalz	2 kg (12.5%)	82 %	5
Adjunct	Płatki owsiane	2 kg (12.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	35 g	5 min	14.5 %
Boil	Mosaic	35 g	5 min	12 %
Boil	Citra	35 g	5 min	13.5 %
Whirlpool	Galaxy	65 g	30 min	14.5 %
Whirlpool	Mosaic	65 g	30 min	12 %
Whirlpool	Citra	65 g	30 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
haze daze	Ale	Slant	1 ml	---