

# NEIPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **40 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **37.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (61.5%)	80 %	6
Grain	Viking Wheat Malt	1.875 kg (23.1%)	80 %	5
Adjunct	Briess - Oat Flakes	0.625 kg (7.7%)	80 %	5
Adjunct	Briess - Red Wheat Flakes	0.625 kg (7.7%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Ekuanot	13 g	20 min	14 %
Whirlpool	Mosaic	63 g	10 min	10 %
Dry Hop	Ekuanot	100 g	9 day(s)	14 %
Dry Hop	Amarillo	63 g	7 day(s)	9.5 %
Dry Hop	Citra	100 g	7 day(s)	12 %
Dry Hop	Strata	50 g	7 day(s)	13.6 %
Dry Hop	Nelson Sauvignon	50 g	7 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	22 g	Lallemand