

# NEIPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **49**
- SRM **4.5**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (66.7%)	79 %	6
Grain	Płatki pszeniczne	0.5 kg (6.7%)	85 %	3
Grain	Płatki owsiane	0.5 kg (6.7%)	85 %	3
Grain	płatki jęczmienne	0.5 kg (6.7%)	85 %	3
Grain	Pszenica niesłodowana	0.5 kg (6.7%)	75 %	3
Sugar	Cukier trzcinowy jasny	0.5 kg (6.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Cascade	50 g	30 min	6 %
Whirlpool	Lemon drop	50 g	30 min	4.6 %
Whirlpool	Centennial	50 g	30 min	10.5 %
Whirlpool	Sorachi Ace	50 g	30 min	10 %
Dry Hop	Eureka!	50 g	5 day(s)	18 %
Dry Hop	Equinox	50 g	5 day(s)	13.1 %
Dry Hop	Simcoe	50 g	10 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's -M15 Empire Ale	Ale	Dry	11 g	Mangrove Jack's