

neipa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **33**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **16.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (58.1%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 1 kg (23.3%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.5 kg (11.6%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.3 kg (7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Simcoe | 5 g | 15 min | 13.2 % |
| Whirlpool | Galaxy | 25 g | 20 min | 15 % |
| Whirlpool | Mosaic | 25 g | 20 min | 10 % |
| Dry Hop | Simcoe | 25 g | 3 day(s) | 13.2 % |
| Dry Hop | Galaxy | 25 g | 3 day(s) | 15 % |
| Dry Hop | Mosaic | 25 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 100 ml | Fermentum Mobile |