

## Neipa MAJ 2020

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **36**
- SRM **5.4**

### Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **8 %**
- Size with trub loss **48.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **49.2 liter(s)**
- Total mash volume **65.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (24.4%)	79 %	6
Grain	Maris Otter Pale Ale	6 kg (36.6%)	80.3 %	5.3
Grain	Słód pszeniczny Bestmalz	4 kg (24.4%)	82 %	5
Grain	Płatki owsiane	2.4 kg (14.6%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	5 min	12.6 %
Boil	Citra	50 g	5 min	13.1 %
Boil	Nelson Sauvín	50 g	5 min	11.3 %
Boil	Citra	50 g	1 min	13.1 %
Boil	Mosaic	50 g	1 min	12.6 %
Boil	Nelson Sauvín	50 g	1 min	11.3 %
Whirlpool	Citra	50 g	15 min	13.1 %
Whirlpool	Mosaic	100 g	15 min	12.6 %