

# NEIPA NS/VIC

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **13**
- SRM **4.5**

## 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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 | Viking Pilsner malt | 5 kg (71.4%) | 82 %  | 4   |
| Grain | Płatki pszeniczne   | 1 kg (14.3%) | 85 %  | 3   |
| Grain | Płatki owsiane      | 1 kg (14.3%) | 85 %  | 3   |

## Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| First Wort          | Nelson Sauvín | 12 g   | 60 min   | 11 %       |
| Aroma (end of boil) | Nelson Sauvín | 50 g   | 0 min    | 11 %       |
| Aroma (end of boil) | Vic Secret    | 50 g   | 0 min    | 16.3 %     |
| Dry Hop             | Nelson Sauvín | 50 g   | 7 day(s) | 11 %       |
| Dry Hop             | Vic Secret    | 50 g   | 7 day(s) | 16.3 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 10 g   | Safale     |