

# NEIPA pod SOUR WY1318

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **34**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **33.8 liter(s)**
- Total mash volume **41.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (66.7%)	81 %	4
Grain	Strzegom Monachijski typ I	0.8 kg (10.7%)	79 %	16
Grain	Pszeniczny	1.1 kg (14.7%)	85 %	4
Grain	Płatki pszeniczne	0.2 kg (2.7%)	85 %	3
Grain	Płatki owsiane	0.2 kg (2.7%)	85 %	3
Grain	Biscuit Malt	0.2 kg (2.7%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	30 g	30 min	12.8 %
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Whirlpool	Nelson Sauvín	50 g	0 min	11 %
na czas przelewania gorącej brzeczki do fermentora				
Whirlpool	Amarillo	50 g	0 min	9.5 %
na czas przelewania gorącej brzeczki do fermentora				

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Slant	1600 ml	Wyeast Labs