

# NEIPA pod SOUR WY1318

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **23**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **27.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **45 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (66.7%)	81 %	4
Grain	Pszeniczny	1.5 kg (20%)	85 %	4
Grain	Płatki pszeniczne	0.4 kg (5.3%)	85 %	3
Grain	Płatki owsiane	0.4 kg (5.3%)	85 %	3
Grain	Biscuit Malt	0.2 kg (2.7%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	10 min	13.1 %
Whirlpool	Citra	50 g	20 min	13.1 %
70°C				

## Yeasts

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