

## TEST NEIPA w/ Mosaic, Amarillo, Equinox

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **18**
- SRM **5.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (63.3%)	81 %	4
Grain	Pszeniczny	1.5 kg (19%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (6.3%)	85 %	3
Grain	Płatki owsiane	0.5 kg (6.3%)	85 %	3
Grain	Carahell	0.3 kg (3.8%)	77 %	26
Grain	Słód Caramunich Typ II Weyermann	0.1 kg (1.3%)	73 %	120

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	10 min	10 %
Aroma (end of boil)	Amarillo	30 g	5 min	9.5 %
Whirlpool	Amarillo	30 g	10 min	9.5 %
Whirlpool	Mosaic	30 g	10 min	10 %
Dry Hop	Equinox	100 g	2 day(s)	13.1 %