

## Źródłak NEIPA V2

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **41**
- SRM **4.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.7 liter(s)**

### Fermentables

| Type  | Name                   | Amount          | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 1.15 kg (36.3%) | 81 %  | 6   |
| Grain | Weyermann - Spelt Malt | 1.15 kg (36.3%) | 81 %  | 6   |
| Grain | Oats, Malted           | 0.5 kg (15.8%)  | 80 %  | 2   |
| Grain | Płatki owsiane         | 0.2 kg (6.3%)   | 85 %  | 3   |
| Grain | Cara-Pils/Dextrine     | 0.17 kg (5.4%)  | 72 %  | 4   |

### Hops

| Use for             | Name          | Amount | Time      | Alpha acid |
|---------------------|---------------|--------|-----------|------------|
| Aroma (end of boil) | Citra         | 18 g   | 15 min    | 12 %       |
| Aroma (end of boil) | Nelson Sauvín | 18 g   | 15 min    | 11 %       |
| Whirlpool           | citra         | 5 g    | 1 min     | 12 %       |
| Whirlpool           | Nelson Sauvín | 5 g    | 1 min     | 11 %       |
| Dry Hop             | Citra         | 3 g    | 10 day(s) | 12 %       |
| Dry Hop             | Nelson Sauvín | 3 g    | 10 day(s) | 11 %       |
| Dry Hop             | Enigma (AUS)  | 3 g    | 10 day(s) | 17.2 %     |
| Dry Hop             | Citra         | 30 g   | 3 day(s)  | 12 %       |
| Dry Hop             | Nelson Sauvín | 30 g   | 3 day(s)  | 11 %       |
| Dry Hop             | Enigma (AUS)  | 45 g   | 3 day(s)  | 17.2 %     |