

## Źródłak NEIPA V6

---

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **24**
- SRM **5.9**
- 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 **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.8 kg (55.4%)	80 %	5
Grain	Oats, Flaked	0.8 kg (24.6%)	80 %	2
Adjunct	Pszenica niesłodowana	0.1 kg (3.1%)	75 %	3
Sugar	Candi Sugar, Clear	0.25 kg (7.7%)	78.3 %	2
Grain	Honey Malt	0.15 kg (4.6%)	80 %	49
Grain	Carahell	0.15 kg (4.6%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Simcoe	8 g	60 min	13.2 %
Whirlpool	Nelson Sauvin	13 g	1 min	11 %
Whirlpool	Citra	13 g	1 min	12 %
Whirlpool	Centennial	13 g	1 min	10.5 %