

## #22 NEIPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **9.7**
- Style **Old Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Sugar	cukier	0.2 kg (5.1%)	100 %	---
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	3.4 kg (86.1%)	80 %	35
Grain	Red Active	0.35 kg (8.9%)	80 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	8.5 %
Boil	Chinook	15 g	20 min	8.5 %
Aroma (end of boil)	Wai-iti	20 g	1 min	2.5 %
Dry Hop	Wai-iti	50 g	7 day(s)	2.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Fermentis