

## #7 Wheat NEIPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **31**
- SRM **6.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **22.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.7 kg (82.5%)	80 %	4
Grain	Simpsons - Golden Naked Oats	1 kg (17.5%)	73 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	10 g	10 min	12 %
Whirlpool	Citra	60 g	20 min	12 %
Dry Hop	Citra	30 g	2 day(s)	12 %
Dry Hop	Azacca	50 g	2 day(s)	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Ebbegarden	Ale	Dry	30 g	Kveik
WLP066	Ale	Liquid	900 ml	White Labs