

# NEIIPA

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **39**
- SRM **5.4**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (48.8%)	80 %	5
Grain	Pszeniczny	1 kg (12.2%)	85 %	4
Grain	Słód owsiany Fawcett	1 kg (12.2%)	61 %	5
Grain	Płatki owsiane	1 kg (12.2%)	85 %	3
Grain	Płatki pszeniczne	1.2 kg (14.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	40 min	15.5 %
Aroma (end of boil)	Citra	30 g	5 min	12 %
Dry Hop	Sabro	30 g	3 day(s)	14.8 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %
Dry Hop	Cashmere	30 g	3 day(s)	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis