

# NEIPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **24**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **8 %**
- Size with trub loss **7.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **10.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **11 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.55 kg (63.5%)	80 %	5
Grain	Pszeniczny	0.45 kg (18.4%)	85 %	4
Grain	Płatki pszeniczne	0.22 kg (9%)	85 %	3
Grain	Płatki owsiane	0.22 kg (9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	30 g	20 min	10 %
Dry Hop	Amarillo	30 g	3 day(s)	9.5 %
Dry Hop	Equinox	30 g	3 day(s)	13.1 %
Dry Hop	Citra	30 g	3 day(s)	12 %