

# NEIPA

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **50**
- SRM **5.1**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzeński - Viking Malt	2.5 kg (31.6%)	80 %	4
Grain	Pale Ale - Viking Malt	2 kg (25.3%)	80 %	6
Grain	Owsiany - Viking Malt	1 kg (12.7%)	79 %	5
Grain	Pszeniczny-Viking	1.5 kg (19%)	82 %	5
Grain	Karapils Soufflet	0.1 kg (1.3%)	79 %	20
Grain	Monachijski Soufflet	0.2 kg (2.5%)	79 %	6
Grain	Dekstrynowy - Viking Malt	0.2 kg (2.5%)	79 %	12
Adjunct	Płatki owsiane	0.4 kg (5.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula PL 2020 Polish Hops	20 g	50 min	9.7 %
Boil	Oktawia PL 2020 Polish Hops	20 g	40 min	8.3 %
Boil	Zula PL 2020 Polish Hops	30 g	10 min	9.7 %
Boil	Oktawia PL 2020 Polish Hops	30 g	10 min	8.3 %
Whirlpool	Sybilla PL 2020 Polish Hops	30 g	15 min	5.2 %
Whirlpool	Chinook PL	30 g	15 min	5.2 %
Whirlpool	Zula PL 2020 Polish Hops	10 g	10 min	9.7 %
Whirlpool	Oktawia PL 2020 Polish Hops	10 g	10 min	8.3 %

Dry Hop	Oktawia PL 2020 Polish Hops	40 g	3 day(s)	8.3 %
Dry Hop	Chinook PL	20 g	3 day(s)	5.2 %
Dry Hop	Sybilla PL 2020 Polish Hops	18 g	3 day(s)	5.2 %
Dry Hop	Zula PL 2020 Polish Hops	15 g	3 day(s)	9.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile