

# Neipa

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **46**
- SRM **3.9**
- Style **American 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (60%)	80 %	5
Grain	Pszeniczny	1 kg (20%)	85 %	4
Grain	Płatki owsiane	0.5 kg (10%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (10%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	6.2 %
Boil	Strata	30 g	10 min	15 %
Boil	Equinox	30 g	10 min	14 %
Boil	Strata	30 g	0 min	13.6 %
Boil	Equinox	30 g	0 min	13.1 %
Dry Hop	Strata	40 g	3 day(s)	13.6 %
Dry Hop	Equinox	40 g	3 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis