

# NEIPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **24**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (72.7%)	81 %	4
Grain	Oats, Flaked	0.5 kg (9.1%)	80 %	2
Grain	Wheat, Flaked	0.5 kg (9.1%)	77 %	4
Grain	Oats, Malted	0.5 kg (9.1%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	5 min	12 %
Boil	Sabro	15 g	5 min	15 %
Whirlpool	Sabro i citra amarillo	120 g	1 min	15 %
Dry Hop	Sabro citra amarillo	120 g	1 day(s)	1 %
Boil	Sabro	2 g	60 min	15 %
Boil	Amarillo	20 g	5 min	9.5 %

## Extras

Type	Name	Amount	Use for	Time
Water Agent	cacl	3 g	Mash	60 min