

# NEIPA

---

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **33**
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (69.8%)	80 %	5
Grain	Płatki owsiane	0.2 kg (4.7%)	85 %	3
Grain	Słód owsiany Fawcett	0.5 kg (11.6%)	61 %	5
Grain	Strzegom Wiedeński	0.5 kg (11.6%)	79 %	10
Grain	Abbey Malt Weyermann	0.1 kg (2.3%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12 g	Safale