

NEIPA 9.04.2021

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **70**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **24.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3.7 kg (52.6%)	81 %	6
Grain	Simpsons - Golden Promise	1 kg (14.2%)	81 %	4
Grain	Weyermann pszeniczny jasny	0.5 kg (7.1%)	80 %	6
Grain	Weyermann - Carapils	0.5 kg (7.1%)	78 %	4
Grain	Płatki pszeniczne	0.25 kg (3.6%)	60 %	3
Grain	Płatki owsiane	1 kg (14.2%)	60 %	3
Grain	Weyermann - Acidulated Malt	0.09 kg (1.3%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	3 g	60 min	13.5 %
Whirlpool	Citra	60 g	30 min	13.2 %
Whirlpool	Mosaic	40 g	30 min	12.8 %
Whirlpool	Vic Secret	40 g	30 min	18.2 %
Dry Hop	Mosaic	60 g	3 day(s)	12.8 %
Dry Hop	Citra	140 g	3 day(s)	12 %
Dry Hop	Vic Secret	60 g	3 day(s)	18.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand