

## NEIPA HB mod

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **5**
- SRM **5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **38 liter(s)**
- Total mash volume **45.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (65.8%)	80 %	5
Grain	Viking Wheat Malt	1.3 kg (17.1%)	83 %	5
Grain	Płatki pszeniczne	0.65 kg (8.6%)	85 %	3
Grain	Płatki owsiane	0.65 kg (8.6%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Mosaic	5 g	60 min	10 %
Aroma (end of boil)	Mosaic	45 g	0 min	10 %
Aroma (end of boil)	Citra	15 g	0 min	12 %
Dry Hop	Mosaic	50 g	7 day(s)	10 %
Na początek burzliwej				
Dry Hop	Citra	25 g	7 day(s)	12 %
Na początku burzliwej				
Dry Hop	Nelson Sauvín	50 g	5 day(s)	11 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	160 ml	Fermentis