

NEIPA homebrewing

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **4.5**
- Style **English 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (66.7%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 1 kg (16.7%) | 83 % | 5 |
| Grain | Płatki pszeniczne | 0.5 kg (8.3%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (8.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|--------------------------|-----------|--------|----------|------------|
| Whirlpool | Citra | 20 g | 20 min | 12 % |
| Whirlpool | Mosaic | 50 g | 20 min | 10 % |
| Whirlpool | Amarillo | 10 g | 20 min | 9.5 % |
| Dry Hop | El Dorado | 50 g | 9 day(s) | 15 % |
| Pierwszy dzień burzliwej | | | | |
| Dry Hop | Citra | 80 g | --- | 12 % |
| Pierwszy dzień cichej | | | | |
| Dry Hop | Amarillo | 40 g | --- | 9.5 % |
| po 2 dniach cichej | | | | |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 30 ml | Fermentum Mobile |