

# NEIPA I

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **6**
- SRM **4.1**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **15 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.9 kg (70.7%) | 82 %  | 4   |
| Grain | Płatki owsiane      | 0.6 kg (14.6%) | 85 %  | 3   |
| Grain | Płatki pszeniczne   | 0.6 kg (14.6%) | 85 %  | 3   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Mosaic | 10 g   | 5 min    | 10 %       |
| Whirlpool | Mosaic | 35 g   | 1 min    | 10 %       |
| Whirlpool | Galaxy | 35 g   | 1 min    | 15 %       |
| Dry Hop   | Mosaic | 35 g   | 2 day(s) | 10 %       |
| Dry Hop   | Galaxy | 35 g   | 2 day(s) | 15 %       |

## Yeasts

| Name                    | Type | Form   | Amount | Laboratory  |
|-------------------------|------|--------|--------|-------------|
| Wyeast - London Ale III | Ale  | Liquid | 125 ml | Wyeast Labs |

## Extras

| Type        | Name        | Amount | Use for | Time |
|-------------|-------------|--------|---------|------|
| Water Agent | lactic acid | 5 g    | Mash    | ---  |