

# Neipa Nelson Equanot

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **18**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **33.8 liter(s)**

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 6 kg (92.3%)  | 80 %  | 4   |
| Grain | Oats, Flaked        | 0.5 kg (7.7%) | 80 %  | 2   |

## Hops

| Use for | Name          | Amount | Time     | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil    | Nelson Sauvin | 100 g  | 5 min    | 9.9 %      |
| Dry Hop | Ekuanot       | 100 g  | 4 day(s) | 14 %       |

## Yeasts

| Name                | Type | Form  | Amount | Laboratory |
|---------------------|------|-------|--------|------------|
| WLP066 - London Fog | Ale  | Slant | 200 ml | White Labs |