

neipa #nie wiem ile

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **74**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	1.1 kg (32.8%)	80.5 %	2
Grain	Simpsons - Maris Otter	1.05 kg (31.3%)	81 %	6
Grain	Platki owsiane	1 kg (29.9%)	85 %	3
Adjunct	Pszenica niestodowana	0.1 kg (3%)	75 %	3
Grain	Honey Malt	0.1 kg (3%)	80 %	49

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Simcoe	12 g	10 min	13.2 %
Whirlpool	Simcoe	30 g	40 min	13.2 %
chmielić poniżej 70c				
Whirlpool	Citra	30 g	40 min	12 %
chmielić poniżej 70c				
Dry Hop	Citra	40 g	2 day(s)	12 %
Dry Hop	enigma	40 g	2 day(s)	10 %

Extras

Type	Name	Amount	Use for	Time
Water Agent	siarczan magnezu	6 g	Mash	---
Water Agent	chlerek wapnia	4 g	Mash	---
Water Agent	ziarnko soli	0.1 g	Mash	---
Water Agent	gips	3.2 g	Mash	---
Water Agent	kwas mlekowy	4 g	Mash	---