

NEIPA NS/VIC

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **13**
- SRM **4.5**

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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (71.4%)	82 %	4
Grain	Płatki pszeniczne	1 kg (14.3%)	85 %	3
Grain	Płatki owsiane	1 kg (14.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Nelson Sauvín	12 g	60 min	11 %
Aroma (end of boil)	Nelson Sauvín	50 g	0 min	11 %
Aroma (end of boil)	Vic Secret	50 g	0 min	16.3 %
Dry Hop	Nelson Sauvín	50 g	7 day(s)	11 %
Dry Hop	Vic Secret	50 g	7 day(s)	16.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale