

Neipa v2

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **15**
- SRM **3.8**
- Style **Rye 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Best Ale | 1.2 kg (19.4%) | --- % | 5 |
| Grain | Płatki owsiane | 2 kg (32.3%) | 60 % | 3 |
| Grain | Płatki jaglane | 0.5 kg (8.1%) | --- % | 3 |
| Grain | Pszoniczny | 0.5 kg (8.1%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 0.2 kg (3.2%) | 79 % | 10 |
| Grain | Pilzneński | 0.8 kg (12.9%) | 81 % | 4 |
| Sugar | Laktoza | 1 kg (16.1%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Chinook | 12 g | 60 min | 13 % |
| Dry Hop | Amarillo | 50 g | 6 day(s) | 9.5 % |
| Dry Hop | Citra | 100 g | 6 day(s) | 12 % |
| Dry Hop | Cascade | 50 g | 6 day(s) | 6 % |
| Dry Hop | Cashmere | 50 g | 6 day(s) | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 40 ml | Fermentum Mobile |