

# neipka

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **51**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.6 kg (81.3%)	81 %	4
Grain	Słód owsiany Fawcett	0.6 kg (18.7%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Simcoe	50 g	20 min	13.2 %
Whirlpool	Cascade	50 g	20 min	6 %
Dry Hop	bru1	100 g	2 day(s)	13 %