

Neipka

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **59**
- SRM **3.5**
- 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 **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński | 2.6 kg (81.3%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (12.5%) | 60 % | 3 |
| Sugar | Maltodekstryna | 0.2 kg (6.3%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|-----------|------------|
| Boil | lunga | 10 g | 30 min | 11 % |
| Whirlpool | Nelson Sauvín | 50 g | 50 min | 11 % |
| Dry Hop | Citra | 50 g | 2 day(s) | 11 % |
| Dry Hop | Mosaic | 50 g | 2 day(s) | 10 % |
| Dry Hop | Enigma (AUS) | 50 g | -3 day(s) | 17.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Dry | 11 g | Lallemand |