

# NZ NEIPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU ---
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4 kg (59.3%)	80 %	2.5
Grain	Viking Wheat Malt	1 kg (14.8%)	83 %	5
Grain	Słód owsiany Fawcett	0.5 kg (7.4%)	61 %	5
Grain	Simpsons - Golden Naked Oats	0.25 kg (3.7%)	73 %	20
Grain	Oats, Flaked	0.5 kg (7.4%)	80 %	2
Grain	Wheat, Flaked	0.5 kg (7.4%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Enigma (AUS)	25 g	0 min	17.2 %
Whirlpool	Galaxy	25 g	0 min	15 %
Whirlpool	Mosaic	25 g	0 min	10 %
Whirlpool	Sabro	25 g	0 min	15 %
Dry Hop	Enigma (AUS)	75 g	2 day(s)	17.2 %
Dry Hop	Galaxy	75 g	2 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
New England American East Coast Yeast	Ale	Slant	200 ml	Lallemand