

# XXXI NEIPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU ---
- SRM **4.3**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	3 kg (63.8%)	81 %	4
Grain	Monachijski	0.2 kg (4.3%)	80 %	16
Grain	Pilzneński	0.5 kg (10.6%)	81 %	4
Grain	Pszeniczny	0.5 kg (10.6%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (10.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Sabro	20 g	0 min	15.1 %
Whirlpool	Mosaic	20 g	0 min	10 %
Whirlpool	Nelson Sauvignon	20 g	0 min	11 %
Dry Hop	Sabro	30 g	8 day(s)	15.1 %
Dry Hop	Nelson Sauvignon	30 g	8 day(s)	11 %
Dry Hop	Sabro	50 g	4 day(s)	15.1 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %
Dry Hop	Nelson Sauvignon	50 g	4 day(s)	11 %