

Źródlak NEIPA V3

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **30**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **13 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 1.6 kg (44.4%) | 81 % | 6 |
| Grain | Pszeniczny | 1 kg (27.8%) | 85 % | 4 |
| Grain | Oats, Malted | 0.5 kg (13.9%) | 80 % | 2 |
| Grain | Płatki owsiane | 0.5 kg (13.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| First Wort | Simcoe | 8 g | 60 min | 13.2 % |
| Aroma (end of boil) | Citra | 7 g | 10 min | 12 % |
| Aroma (end of boil) | Nelson Sauvin | 7 g | 10 min | 11 % |
| Whirlpool | Citra | 10 g | 1 min | 12 % |
| Whirlpool | Nelson Sauvin | 10 g | 1 min | 11 % |
| Dry Hop | Citra | 7 g | 8 day(s) | 12 % |
| Dry Hop | Nelson Sauvin | 7 g | 8 day(s) | 11 % |
| Dry Hop | Galaxy | 7 g | 8 day(s) | 15 % |
| Dry Hop | Citra | 33 g | 2 day(s) | 12 % |
| Dry Hop | Nelson Sauvin | 33 g | 2 day(s) | 11 % |
| Dry Hop | Galaxy | 33 g | 2 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|--------|--------|------------|
| FM55 | Ale | Liquid | 700 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|-------------------|-----|------|-------|
| Water Agent | siarczanu magnezu | 6 g | Mash | 1 min |
| Water Agent | chlorek wapnia | 4 g | Mash | 1 min |