

# Źródlak NEIPA V5

---

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **32**
- SRM **4.2**
- 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 **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (30.3%)	80 %	5
Grain	Pszeniczny	1 kg (30.3%)	85 %	4
Grain	Oats, Flaked	0.5 kg (15.2%)	80 %	2
Grain	Oats, Malted	0.8 kg (24.2%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Nelson Sauvín	5 g	1 min	11 %
Whirlpool	Citra	5 g	1 min	12 %
Whirlpool	Centennial	5 g	1 min	10.5 %
Aroma (end of boil)	Nelson Sauvín	10 g	15 min	11 %
Aroma (end of boil)	Citra	10 g	15 min	12 %
Aroma (end of boil)	Centennial	10 g	15 min	10.5 %