

NEIPA#4 płatki

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **28**
- SRM **10.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.4 kg (61.8%)	81 %	26
Grain	Słód diastatyczny jęczmienny	1 kg (18.2%)	80 %	36
Grain	Płatki owsiane	0.3 kg (5.5%)	60 %	3
Grain	płatki jęczmienne	0.4 kg (7.3%)	60 %	4
Grain	Płatki pszeniczne	0.4 kg (7.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Aroma (end of boil)	Nectaron	30 g	3 min	10.5 %
Aroma (end of boil)	Galaxy	30 g	3 min	15 %
Aroma (end of boil)	Sabro	50 g	3 min	15 %
Dry Hop	Nectaron	60 g	2 day(s)	10.5 %
Dry Hop	Sabro	50 g	2 day(s)	15 %
Dry Hop	Galaxy	60 g	2 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Norsk Kveik K.9 Ebbegarden	Ale	Dry	5 g	Norsk kveik