

## #2 NEIPA

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **22**
- SRM **4.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.4 kg (79.1%)	80 %	4
Grain	Płatki pszeniczne	0.5 kg (11.6%)	40 %	3
Grain	Płatki owsiane	0.4 kg (9.3%)	40 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Galaxy	30 g	20 min	15 %
Dry Hop	Galaxy	70 g	2 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
hornindale	Ale	Dry	3 g	x