

BROOK TROUT NEIPA V2

- Gravity **18 BLG**
- ABV ---
- IBU **91**
- SRM **7**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.5 kg (50%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 0.3 kg (10%) | 78 % | 4 |
| Grain | Monachijski | 0.6 kg (20%) | 80 % | 16 |
| Sugar | trzcinyowy | 0.1 kg (3.3%) | 100 % | --- |
| Adjunct | Płatki owsiane | 0.5 kg (16.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|--------|------------|
| Aroma (end of boil) | Nelson Sauvign | 25 g | 15 min | 11 % |
| Aroma (end of boil) | Enigma (AUS) | 25 g | 15 min | 17.2 % |
| Aroma (end of boil) | Mosaic | 25 g | 15 min | 10 % |