

# Coś jak NEIPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **26**
- SRM **6**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

## Fermentables

| Type    | Name                   | Amount         | Yield | EBC |
|---------|------------------------|----------------|-------|-----|
| Grain   | Briess - Pale Ale Malt | 4.5 kg (46.4%) | 80 %  | 7   |
| Grain   | Pszeniczny             | 3 kg (30.9%)   | 85 %  | 4   |
| Grain   | Płatki owsiane         | 1 kg (10.3%)   | 85 %  | 3   |
| Adjunct | Pszenica niesłodowana  | 1 kg (10.3%)   | 75 %  | 3   |
| Grain   | Weyermann - Carawheat  | 0.2 kg (2.1%)  | 77 %  | 97  |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Mash                | Cascade PL | 20 g   | 60 min | 5.2 %      |
| First Wort          | Cascade PL | 40 g   | 90 min | 5.2 %      |
| Aroma (end of boil) | Cascade PL | 20 g   | 10 min | 5.2 %      |
| Whirlpool           | Cascade PL | 60 g   | 30 min | 5.2 %      |