

Drake Neipa 20l

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **26**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | MEP Lager | 4.2 kg (70%) | 82 % | 3 |
| Grain | Płatki pszeniczne | 0.8 kg (13.3%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.8 kg (13.3%) | 85 % | 3 |
| Grain | Abbey Malt Weyermann | 0.2 kg (3.3%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | lunga | 4 g | 20 min | 11 % |
| Boil | Citra | 16 g | 5 min | 13.7 % |
| Boil | Mosaic | 4 g | 5 min | 12.1 % |
| Boil | Galaxy | 4 g | 5 min | 14.5 % |
| Boil | Amarillo | 4 g | 5 min | 8.7 % |
| Whirlpool | Citra | 16 g | 15 min | 13.7 % |
| Whirlpool | Mosaic | 16 g | 15 min | 12.1 % |
| Whirlpool | Galaxy | 16 g | 15 min | 14.5 % |
| Whirlpool | Amarillo | 16 g | 15 min | 8.7 % |
| Dry Hop | Citra | 28 g | 2 day(s) | 13.7 % |
| Dry Hop | Mosaic | 20 g | 2 day(s) | 12.1 % |
| Dry Hop | Galaxy | 20 g | 2 day(s) | 14.5 % |
| Dry Hop | Amarillo | 20 g | 2 day(s) | 8.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|--------|--------|-------------|
| Wyeast - London Fog | Ale | Liquid | 48 ml | Wyeast Labs |