

Neipa

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **27**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **20.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (93%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 0.3 kg (7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Simcoe | 10 g | 45 min | 14.5 % |
| Aroma (end of boil) | Simcoe | 30 g | 5 min | 14.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale | Dry | 11.5 g | --- |

Notes

- Zacieranie 68-69 stopni ok godziny
Po gotowaniu gęstość ok 11,5
Jun 21, 2020, 3:24 PM