

NEIPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **28**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2 kg (55.6%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 1 kg (27.8%) | 83 % | 5 |
| Grain | Platki owsiane | 0.6 kg (16.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | lunga | 15 g | 55 min | 11 % |
| Aroma (end of boil) | Oktawia | 50 g | 0 min | 7.1 % |
| Aroma (end of boil) | Zyθος | 50 g | 0 min | 11 % |
| Dry Hop | Oktawia | 50 g | 3 day(s) | 7.1 % |
| Dry Hop | Izabella | 90 g | 3 day(s) | 5.1 % |
| Dry Hop | Cascade PL | 30 g | 3 day(s) | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|------|--------|------------|
| Lallemand - LalBrew American East Coast - New England | Ale | Dry | 11.5 g | Lallemand |