

neipa

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **18**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (66.7%)	80 %	5
Grain	Słód owsiany Fawcett	1 kg (22.2%)	61 %	5
Grain	Pszeniczny	0.5 kg (11.1%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	10 min	12 %
Whirlpool	Mix autorski 50g	60 g	1 min	1 %
Dry Hop	3 dzien fermentacji	60 g	7 day(s)	1 %
Dry Hop	w 8 dniu fermentacji	60 g	3 day(s)	1 %
Boil	lunga	15 g	15 min	11 %

Notes

- gips 4g chlorek wapnia 1g sól epton 0,5g na 20l wody
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