

## NEIPA(2)

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **43**
- SRM **4.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **2 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (69.2%)	80 %	5
Grain	Pszoniczny	1 kg (15.4%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (7.7%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	5 min	12 %
Whirlpool	Citra	30 g	20 min	12 %
Whirlpool	Azacca	50 g	20 min	14 %
Whirlpool	Styrian Wolf	30 g	20 min	13.4 %
Dry Hop	Styrian Wolf	20 g	2 day(s)	12 %
Dry Hop	Azacca	50 g	2 day(s)	14 %
Dry Hop	Vic Secret	30 g	2 day(s)	16.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis