

# NEIPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **10**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	3.2 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	25 g	10 min	12.1 %
Dry Hop	Citra	75 g	3 day(s)	12.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
M66	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Curasao	15 g	Boil	10 min