

# NEIPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **34**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (33.3%)	80 %	5
Grain	Strzegom Pilzneński	2.5 kg (41.7%)	80 %	4
Grain	Barley, Flaked	0.5 kg (8.3%)	70 %	4
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Grain	Rice, Flaked	0.5 kg (8.3%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	WAI-ITI	10 g	60 min	2.8 %
Boil	Mosaic	10 g	20 min	12 %
Boil	WAI-ITI	10 g	20 min	2.8 %
Boil	Nelson Sauvignon	25 g	20 min	11.2 %
Boil	Pacifica (NZ)	15 g	20 min	5.5 %
Whirlpool	Mosaic	10 g	0 min	12 %
Whirlpool	WAI-ITI	15 g	0 min	2.8 %
Whirlpool	Pacifica (NZ)	15 g	0 min	5.5 %
Whirlpool	Nelson Sauvignon	30 g	0 min	11.2 %
Dry Hop	WAI-ITI	15 g	4 day(s)	2.8 %
Dry Hop	Pacifica (NZ)	20 g	4 day(s)	5.5 %
Dry Hop	Mosaic	30 g	2 day(s)	12 %
Dry Hop	Nelson Sauvignon	45 g	2 day(s)	11.2 %

## Extras

Type	Name	Amount	Use for	Time
Water Agent	oskoła	4000 g	Boil	10 min