

# neipa

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **51**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	5.5 kg (68.8%)	80 %	6
Grain	Pszeniczny	1.5 kg (18.8%)	85 %	4
Grain	Płatki owsiane	1 kg (12.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	30 min	13.2 %
Aroma (end of boil)	Centennial	8 g	5 min	9.5 %
Whirlpool	Cascade	50 g	45 min	7.3 %
Whirlpool	Simcoe	25 g	45 min	13.2 %
Whirlpool	Centennial	35 g	45 min	10.5 %
Whirlpool	Citra	25 g	45 min	12 %
Dry Hop	Simcoe	25 g	4 day(s)	13.2 %
Dry Hop	Topaz	50 g	4 day(s)	15 %
Dry Hop	Centennial	65 g	4 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fm 55	Ale	Slant	40 ml	---