

# NEIPA

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- Gravity **14.3 BLG**
- ABV ---
- IBU **52**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 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 | 5.5 kg (84.6%) | 80 %  | 5   |
| Grain | Płatki owsiane       | 1 kg (15.4%)   | 85 %  | 3   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Simcoe   | 20 g   | 60 min | 13.2 %     |
| Boil    | Amarillo | 10 g   | 30 min | 9.5 %      |
| Boil    | HBC462   | 30 g   | 10 min | 14 %       |
| Boil    | Azacca   | 30 g   | 5 min  | 14 %       |
| Boil    | Azacca   | 30 g   | 0 min  | 14 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| K-97 | Ale  | Dry  | 11 g   | Safale     |