

NEIPA HORNINDAL

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU ---
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Viking Pilsner malt | 1.5 kg (41.1%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 0.7 kg (19.2%) | 83 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.45 kg (12.3%) | 79 % | 16 |
| Grain | Płatki owsiane | 1 kg (27.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|------|------------|
| Whirlpool | Enigma (AUS) | 50 g | --- | 17.2 % |
| Dry Hop | Nelson Sauvín | 100 g | --- | 11 % |
| Dry Hop | Enigma (AUS) | 20 g | --- | 17.2 % |