

# NEIPA na wesele Krima

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **10**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **65 liter(s)**
- Trub loss **5 %**
- Size with trub loss **71.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **85.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **77.4 liter(s)**
- Total mash volume **103.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	11.3 kg (43.8%)	80 %	5
Grain	Viking Pilsner malt	6.5 kg (25.2%)	82 %	4
Grain	Viking Wheat Malt	5 kg (19.4%)	83 %	5
Grain	Płatki pszeniczne	3 kg (11.6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Amarillo	50 g	20 min	9.5 %
Whirlpool	Amarillo	50 g	10 min	9.5 %
Dry Hop	Cascade	100 g	3 day(s)	6 %
Dry Hop	Ekuanot	100 g	3 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas L-Ascorbinowy	8 g	Bottling	---
Water Agent	kwask mlekowy	14 g	Mash	90 min