

## Neipa2

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- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **3**
- SRM **6**

### 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 **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **26.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (59.5%)	79 %	6
Grain	Strzegom Pszeniczny	2 kg (23.8%)	81 %	6
Grain	Płatki owsiane	0.4 kg (4.8%)	85 %	3
Grain	Płatki pszeniczne	1 kg (11.9%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Centennial	50 g	1 min	10.5 %
Whirlpool	Enigma (AUS)	50 g	1 min	17.2 %
Whirlpool	Mosaic	50 g	1 min	10 %
Dry Hop	Centennial	50 g	3 day(s)	10.5 %
Dry Hop	Enigma (AUS)	50 g	3 day(s)	17.2 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
wlp095	Ale	Slant	1000 ml	---