

# Neipas

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **4**
- SRM **3.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45 liter(s)**
- Total mash volume **60 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield  | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Briess - Pilsen Malt | 10 kg (66.7%) | 80.5 % | 2   |
| Grain | Płatki owsiane       | 3 kg (20%)    | 85 %   | 3   |
| Grain | Płatki pszeniczne    | 2 kg (13.3%)  | 85 %   | 3   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | lunga  | 10 g   | 60 min   | 11 %       |
| Whirlpool | Citra  | 100 g  | 20 min   | 12 %       |
| Dry Hop   | Citra  | 100 g  | 4 day(s) | 12 %       |
| Whirlpool | Mosaic | 100 g  | 20 min   | 10 %       |
| Dry Hop   | Mosaic | 100 g  | 4 day(s) | 10 %       |
| Whirlpool | Simcoe | 100 g  | 20 min   | 13.2 %     |
| Dry Hop   | Simcoe | 100 g  | 4 day(s) | 13.2 %     |