

# neipka

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- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **24**
- SRM **5.5**
- 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 **2.5 liter(s) / kg**
- Mash size **26.8 liter(s)**
- Total mash volume **37.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7 kg (65.4%)	80 %	4
Grain	Strzegom Pszeniczny	2 kg (18.7%)	81 %	6
Grain	Płatki owsiane	1.2 kg (11.2%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (4.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	14 g	60 min	14.7 %
Aroma (end of boil)	sabro	115 g	1 min	15 %
Aroma (end of boil)	Citra	28 g	1 min	22.2 %
Aroma (end of boil)	Mosaic	50 g	1 min	10 %
Aroma (end of boil)	styrian wolf	100 g	1 min	13.4 %