

# Nejpa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **39**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (50%)	80 %	4
Grain	Strzegom Pale Ale	0.5 kg (8.3%)	79 %	6
Adjunct	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Adjunct	Płatki pszeniczne	0.5 kg (8.3%)	85 %	3
Adjunct	Barley, Flaked	0.5 kg (8.3%)	70 %	4
Grain	Pszeniczny	1 kg (16.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	5 g	60 min	11 %
Boil	Nelson Sauvín	5 g	30 min	11 %
Aroma (end of boil)	Nelson Sauvín	40 g	15 min	11 %
Whirlpool	Citra	50 g	15 min	12 %
Dry Hop	Sabro	50 g	10 day(s)	15 %
Dry Hop	Galaxy	50 g	7 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP095	Ale	Liquid	50 ml	---