

NEIPA- Nectaron, Riwaka, Superdelic

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **44**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (66.7%)	80 %	5
Grain	Pszeniczny	1 kg (16.7%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (8.3%)	60 %	3
Grain	Płatki owsiane	0.5 kg (8.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	11 %
Aroma (end of boil)	Superdelic	30 g	5 min	9.9 %
Aroma (end of boil)	Riwaka	30 g	5 min	5 %
Aroma (end of boil)	Nectaron	30 g	5 min	10.5 %
Dry Hop	Superdelic	90 g	2 day(s)	9.9 %
Dry Hop	Riwaka	30 g	2 day(s)	5 %
Dry Hop	Nectaron	30 g	2 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis