

## #53 Session NEIPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **7**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.8 kg (66.9%)	81 %	5
Grain	Płatki pszenne	0.3 kg (5.3%)	85 %	3
Grain	Płatki owsiane	0.6 kg (10.6%)	85 %	3
Grain	Pszeniczny	0.8 kg (14.1%)	85 %	4
Grain	Weyermann - Carapils	0.18 kg (3.2%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	5 min	12.8 %
Whirlpool	Citra	70 g	0 min	12.8 %
Dry Hop	Citra	50 g	3 day(s)	12.8 %
Dry Hop	El Dorado	50 g	3 day(s)	15 %
Dry Hop	Nelson Sauvín	50 g	3 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP 066 London Fog	Ale	Liquid	200 ml	WLP
WLP067 Coastal Haze	Ale	Liquid	200 ml	WLP