

session Neipa

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **56**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **10 %**
- Size with trub loss **9.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **10.3 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|--------------|-------|-----|
| Grain | Pilznieński | 2 kg (80%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (20%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Marynka | 4 g | 30 min | 10 % |
| Whirlpool | Mosaic | 25 g | 20 min | 10 % |
| Whirlpool | Galaxy | 25 g | 20 min | 15 % |
| Dry Hop | Galaxy | 10 g | 5 day(s) | 15 % |
| Dry Hop | Galaxy | 25 g | 2 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 6 g | Safale |