

Session NEIPA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **31**
- SRM **6.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (42.6%) | 81 % | 4 |
| Grain | Caramel pils | 0.25 kg (5.3%) | 80 % | 5 |
| Grain | Płatki żytnie | 0.5 kg (10.6%) | 85 % | 5 |
| Grain | Simpsons - Crystal Rye | 0.25 kg (5.3%) | 73 % | 177 |
| Grain | Castle Pale Ale | 1.5 kg (31.9%) | 80 % | 8 |
| Grain | Płatki owsiane | 0.2 kg (4.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| First Wort | Chinook | 15 g | 60 min | 13 % |
| Aroma (end of boil) | Vic Secret | 15 g | 5 min | 18.4 % |
| Aroma (end of boil) | Mosaic | 15 g | 5 min | 12 % |
| Whirlpool | Vic Secret | 25 g | 0 min | 18.4 % |
| Whirlpool | Citra | 50 g | 0 min | 13.3 % |
| Whirlpool | Mosaic | 25 g | 0 min | 12 % |
| Dry Hop | Citra | 50 g | 5 day(s) | 13.3 % |
| Dry Hop | Vic Secret | 50 g | 5 day(s) | 16.3 % |
| Dry Hop | Mosaic | 50 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 100 ml | Safale |