

## Session NEIPA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **49**
- SRM **3.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (60%)	80 %	5
Grain	Pszeniczny	1 kg (20%)	85 %	4
Grain	Płatki owsiane	0.5 kg (10%)	85 %	3
Grain	płatki żytnie	0.5 kg (10%)	80 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	24 g	45 min	13 %
Boil	Cascade	30 g	15 min	6 %
Boil	Cascade	30 g	5 min	6 %
Boil	Amarillo	30 g	5 min	9.5 %

### Yeasts

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