

## session neipa

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **3**
- SRM **3.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (55.6%)	80 %	4
Grain	Płatki owsiane	0.5 kg (11.1%)	85 %	3
Grain	Płatki pszeniczne	1 kg (22.2%)	85 %	3
Grain	Viking Pale Ale malt	0.5 kg (11.1%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Rakau (NZ)	30 g	1 min	11 %
Aroma (end of boil)	Citra	20 g	1 min	13.3 %