

## SESSION Neipa v 3.0

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **17**
- SRM **3.7**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (63.6%)	85 %	5
Grain	Viking Wheat Malt	1 kg (18.2%)	83 %	5
Grain	Płatki pszeniczne	0.5 kg (9.1%)	83 %	3
Grain	Płatki owsiane	0.5 kg (9.1%)	83 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Ekuanot	5 g	60 min	14 %
Whirlpool	Mosaic	60 g	10 min	10 %
Dry Hop	Ekuanot	75 g	9 day(s)	14 %
Dry Hop	Citra	80 g	6 day(s)	12 %
Dry Hop	Amarillo	45 g	5 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Slant	200 ml	White Labs