

## BPG - Session NEIPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **42**
- SRM **4.7**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 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	Weyermann - Pale Ale Malt	3 kg (60%)	85 %	7
Grain	Weyermann pszeniczny jasny	1.5 kg (30%)	80 %	6
Grain	Płatki owsiane	0.5 kg (10%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Citra	10 g	15 min	12 %
Boil	Talus	10 g	15 min	8 %
Boil	Chinook	10 g	1 min	13 %
Boil	Citra	20 g	1 min	12 %
Boil	Talus	20 g	1 min	8 %
Dry Hop	Chinook	20 g	4 day(s)	13 %
Dry Hop	Citra	20 g	4 day(s)	12 %
Dry Hop	Talus	20 g	4 day(s)	8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---