

Extra Session NE IPA

- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **52**
- SRM **2.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.4 kg (70%)	80 %	5
Grain	Strzegom Pszeniczny	0.4 kg (20%)	81 %	6
Grain	Płatki pszeniczne	0.2 kg (10%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	30 min	12 %
Aroma (end of boil)	Citra	15 g	10 min	12 %
Aroma (end of boil)	Nelson Sauvín	15 g	10 min	11 %
Aroma (end of boil)	Mosaic	15 g	10 min	10 %
Aroma (end of boil)	Pekko	20 g	0 min	13.6 %
Dry Hop	Citra	25 g	14 day(s)	12 %
Dry Hop	Nelson Sauvín	35 g	14 day(s)	11 %
Dry Hop	Mosaic	35 g	14 day(s)	10 %
Dry Hop	Pekko	30 g	14 day(s)	13.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis