

## Session NEIPA

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **21**
- SRM **3.4**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.11 kg (68.4%)	81 %	4
Grain	Pszenica niestodowana	0.98 kg (31.6%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	60 min	6 %