Session NEIPA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **31**
- SRM **6.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg *(42.6%)*	81 %	4
Grain	Caramel pils	0.25 kg *(5.3%)*	80 %	5
Grain	Płatki żytnie	0.5 kg *(10.6%)*	85 %	5
Grain	Simpsons - Crystal Rye	0.25 kg *(5.3%)*	73 %	177
Grain	Castle Pale Ale	1.5 kg *(31.9%)*	80 %	8
Grain	Płatki owsiane	0.2 kg *(4.3%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	15 g	60 min	13 %
Aroma (end of boil)	Vic Secret	15 g	5 min	18.4 %
Aroma (end of boil)	Mosaic	15 g	5 min	12 %
Whirlpool	Vic Secret	25 g	0 min	18.4 %
Whirlpool	Citra	50 g	0 min	13.3 %
Whirlpool	Mosaic	25 g	0 min	12 %
Dry Hop	Citra	50 g	5 day(s)	13.3 %
Dry Hop	Vic Secret	50 g	5 day(s)	16.3 %
Dry Hop	Mosaic	50 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale