

#53 Session NEIPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **7**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.8 kg (66.9%) | 81 % | 5 |
| Grain | Płatki pszenne | 0.3 kg (5.3%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.6 kg (10.6%) | 85 % | 3 |
| Grain | Pszeniczny | 0.8 kg (14.1%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.18 kg (3.2%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | Citra | 30 g | 5 min | 12.8 % |
| Whirlpool | Citra | 70 g | 0 min | 12.8 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12.8 % |
| Dry Hop | El Dorado | 50 g | 3 day(s) | 15 % |
| Dry Hop | Nelson Sauvín | 50 g | 3 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|--------|--------|------------|
| WLP 066 London Fog | Ale | Liquid | 200 ml | WLP |
| WLP067 Coastal Haze | Ale | Liquid | 200 ml | WLP |