

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 |