

## session Neipa

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **56**
- SRM **4.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **10 %**
- Size with trub loss **9.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **10.3 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

### Fermentables

| Type  | Name           | Amount       | Yield | EBC |
|-------|----------------|--------------|-------|-----|
| Grain | Pilznieński    | 2 kg (80%)   | 81 %  | 4   |
| Grain | Płatki owsiane | 0.5 kg (20%) | 85 %  | 3   |

### Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Marynka | 4 g    | 30 min   | 10 %       |
| Whirlpool | Mosaic  | 25 g   | 20 min   | 10 %       |
| Whirlpool | Galaxy  | 25 g   | 20 min   | 15 %       |
| Dry Hop   | Galaxy  | 10 g   | 5 day(s) | 15 %       |
| Dry Hop   | Galaxy  | 25 g   | 2 day(s) | 15 %       |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 6 g    | Safale     |