

## Session neipa

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **3**
- SRM **7.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **5.6 liter(s)**
- Total mash volume **7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (54.8%)	80 %	30
Grain	Płatki owsiane	0.6 kg (19.4%)	85 %	3
Grain	Viking Pilsner malt	0.8 kg (25.8%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Enigma (AUS)	30 g	1 min	17.2 %
Whirlpool	Mosaic	30 g	1 min	10 %
Dry Hop	Galaxy	30 g	3 day(s)	15 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Safbrew