

SESSION Neipa v 3.0

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **17**
- SRM **3.7**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (63.6%) | 85 % | 5 |
| Grain | Viking Wheat Malt | 1 kg (18.2%) | 83 % | 5 |
| Grain | Płatki pszeniczne | 0.5 kg (9.1%) | 83 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (9.1%) | 83 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|----------|--------|----------|------------|
| First Wort | Ekuanot | 5 g | 60 min | 14 % |
| Whirlpool | Mosaic | 60 g | 10 min | 10 % |
| Dry Hop | Ekuanot | 75 g | 9 day(s) | 14 % |
| Dry Hop | Citra | 80 g | 6 day(s) | 12 % |
| Dry Hop | Amarillo | 45 g | 5 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|-------|--------|------------|
| WLP066 - London Fog | Ale | Slant | 200 ml | White Labs |