

## #4 Session NEIPA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **13**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (57.1%)	80 %	4
Grain	Płatki pszeniczne	0.5 kg (14.3%)	40 %	3
Grain	Płatki owsiane	0.5 kg (14.3%)	40 %	3
Grain	Strzegom Pszeniczny	0.5 kg (14.3%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Amarillo	25 g	15 min	9.5 %
Dry Hop	Equinox	50 g	4 day(s)	13.1 %
Dry Hop	Amarillo	25 g	4 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
wlp644	Ale	Dry	3 g	x