

NE Session IPA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **28**
- SRM **3.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (79.5%)	80 %	5
Grain	Płatki owsiane	0.5 kg (11.4%)	85 %	3
Grain	Viking Wheat Malt	0.2 kg (4.5%)	83 %	5
Grain	Weyermann - Carapils	0.2 kg (4.5%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	30 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP007 - Dry English Ale Yeast	Ale	Slant	800 ml	White Labs