

## 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