

## Session NEIPA

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **21**
- SRM **3.4**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

### Fermentables

| Type  | Name                     | Amount          | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Pilzneński               | 2.11 kg (68.4%) | 81 %  | 4   |
| Grain | Pszenica<br>niestodowana | 0.98 kg (31.6%) | 60 %  | 3   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Sybilla | 20 g   | 60 min | 6 %        |