

# Saison NEIPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **40**
- SRM **5**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (61.2%)	80 %	6
Grain	Pszeniczny	1 kg (20.4%)	85 %	4
Grain	Płatki owsiane	0.8 kg (16.3%)	85 %	3
Grain	Fawcett - Brown	0.1 kg (2%)	72 %	180

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	60 min	16.1 %
Boil	Amarillo	30 g	20 min	9.3 %
Boil	Citra	30 g	5 min	13.5 %
Boil	Cascade	30 g	0 min	6 %
Dry Hop	Equinox	50 g	5 day(s)	16.1 %
Dry Hop	Amarillo	50 g	4 day(s)	9.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Slant	100 ml	Fermentum Mobile