

## Session NEIPA

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- Gravity **10 BLG**
- ABV ---
- IBU **20**
- SRM **3.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.3 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **13.3 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	2.87 kg (71.2%)	83 %	6
Grain	Wheat, Flaked	0.58 kg (14.4%)	77 %	4
Grain	Oats, Flaked	0.58 kg (14.4%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	66.67 g	5 min	13.2 %
Whirlpool	Citra	28.58 g	0 min	12 %
Whirlpool	Simcoe	28.58 g	0 min	13.2 %
Dry Hop	Simcoe	57.13 g	3 day(s)	13.2 %
Dry Hop	Citra	66.67 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Ale	Dry	10.96 g	Fermentis