

## Session NEIPA 14 v4

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **4.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **55 C**, Time **15 min**
- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

### Mash step by step

- Heat up **22.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **20 min** at **68C**
- Keep mash **45 min** at **72C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **34.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (66.7%)	85 %	7
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	0.5 kg (6.7%)	80 %	4
Grain	Weyermann pszeniczny jasny	1 kg (13.3%)	80 %	6
Grain	Oats, Flaked	0.5 kg (6.7%)	80 %	2
Grain	Wheat, Flaked	0.5 kg (6.7%)	77 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	30 min	13 %
Whirlpool	Citra	50 g	2 min	12 %
Whirlpool	Mosaic	50 g	2 min	10 %
Dry Hop	Chinook	50 g	4 day(s)	13 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP521 Hornidal Kveik	Ale	Liquid	100 ml	White Labs