

## Session NEIPA

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU ---
- SRM **3.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.4 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **8.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (43.5%)	80 %	5
Grain	Pszeniczny	0.75 kg (32.6%)	85 %	4
Grain	Żytni	0.1 kg (4.3%)	85 %	8
Grain	Strzegom Monachijski typ I	0.25 kg (10.9%)	79 %	16
Grain	Płatki owsiane	0.2 kg (8.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	25 g	0 min	12 %
Whirlpool	Mosaic	25 g	0 min	10 %
Dry Hop	Mosaic	25 g	3 day(s)	10 %
Dry Hop	Citra	25 g	3 day(s)	12 %
Dry Hop	El Dorado	20 g	3 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	30 ml	Fermentum Mobile