

## Session NEIPA

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **42**
- SRM **3.9**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (62.5%)	85 %	7
Grain	Pszeniczny	0.6 kg (12.5%)	85 %	4
Grain	Żytni	0.6 kg (12.5%)	85 %	8
Grain	Płatki owsiane	0.6 kg (12.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	13 %
Boil	Cascade	20 g	30 min	9 %
Dry Hop	Simcoe	40 g	4 day(s)	13.2 %
Dry Hop	Cascade	40 g	4 day(s)	6 %
Dry Hop	Mosaic	40 g	4 day(s)	10 %
Boil	Amarillo	20 g	5 min	9.5 %
Dry Hop	Amarillo	30 g	4 day(s)	9.5 %
Dry Hop	Cascade	20 g	4 day(s)	6 %
Dry Hop	Citra	20 g	4 day(s)	12 %
Dry Hop	Huell Melon	30 g	4 day(s)	7.5 %