

## Session NEIPA v2

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **4.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **25.5 liter(s)**

### Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **5.7 liter(s) / kg**
- Mash size **27.1 liter(s)**
- Total mash volume **31.8 liter(s)**

### Steps

- Temp **66 C**, Time **10 min**
- Temp **71 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **27.1 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **10 min** at **66C**
- Keep mash **60 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (51%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (20.4%)	81 %	6
Grain	Płatki owsiane	1 kg (20.4%)	85 %	3
Grain	Strzegom Karmel 30	0.25 kg (5.1%)	75 %	30
Sugar	Milk Sugar (Lactose)	0.15 kg (3.1%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	25 g	10 min	13.3 %
Boil	Mosaic	25 g	10 min	11.8 %
Aroma (end of boil)	Galaxy	25 g	0 min	13.3 %
Aroma (end of boil)	Mosaic	25 g	0 min	11.8 %
Aroma (end of boil)	Citra	16 g	0 min	14.2 %
Aroma (end of boil)	Equinox	16 g	0 min	16 %
Dry Hop	Galaxy	25 g	14 day(s)	13.3 %
Dry Hop	Mosaic	25 g	14 day(s)	11.8 %
Dry Hop	Citra	17 g	14 day(s)	14 %

Dry Hop	Equinox	17 g	14 day(s)	16 %
Dry Hop	Amarillo	10 g	14 day(s)	9.3 %
Dry Hop	Galaxy	25 g	7 day(s)	13.3 %
Dry Hop	Mosaic	25 g	7 day(s)	11.8 %
Dry Hop	Citra	17 g	7 day(s)	14.2 %
Dry Hop	Equinox	17 g	7 day(s)	16 %
Dry Hop	Amarillo	15 g	7 day(s)	9.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Vermont Ale	Ale	Liquid	100 ml	Yeast Bay