

# Złota Polska Jesień - Session NEIPA

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **16**
- SRM **3.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.2 kg (66.7%)	81 %	4
Grain	Płatki owsiane	0.8 kg (16.7%)	60 %	3
Grain	Płatki ryżowe	0.8 kg (16.7%)	79 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	6 min	12.7 %
Boil	Simcoe	15 g	5 min	12.1 %
Boil	Centennial	15 g	5 min	8.9 %
Whirlpool	Simcoe	15 g	0 min	12.1 %
Whirlpool	Centennial	15 g	0 min	8.9 %
Dry Hop	Chinook	70 g	2 day(s)	12.7 %
Dry Hop	Centennial	70 g	2 day(s)	8.9 %
Dry Hop	Simcoe	70 g	2 day(s)	12.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - American Ale II	Ale	Liquid	1000 ml	---
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