#214 Session NEIPA MPPD25

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **15 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **23.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3.7 kg *(71.2%)*	80 %	4
Grain	Płatki owsiane	1 kg *(19.2%)*	60 %	3
Grain	Płatki pszeniczne	0.5 kg *(9.6%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Talus	50 g	6 min	8.2 %
Boil	Sabro	50 g	6 min	15.8 %
Dry Hop	Sabro (Na biotransformacje)	50 g	2 day(s)	15.8 %
Dry Hop	Talus	50 g	5 day(s)	8.2 %
Dry Hop	Sabro	50 g	5 day(s)	15.8 %
Dry Hop	Galaxy	50 g	5 day(s)	15.8 %
Dry Hop	Mosaic Cryo	25 g	5 day(s)	21 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand

Notes

- Woda do zacierania:
  R/O - 15l
  Kranówka - 13l
  Ph - 5,3 zbite kwasem mlekowym
  Chlorek Wapnia - 4g
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