

Session NEIPA

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **13**
- SRM **3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **18.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **48 C**, Time **10 min**
- Temp **68 C**, Time **50 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **52.7C**
- Add grains
- Keep mash **10 min** at **48C**
- Keep mash **50 min** at **68C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **18.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.25 kg (50%)	80 %	4
Grain	Płatki pszeniczne	0.5 kg (20%)	85 %	3
Grain	Żytni	0.25 kg (10%)	85 %	8
Grain	Płatki owsiane	0.25 kg (10%)	85 %	3
Grain	Weyermann - Carapils	0.25 kg (10%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	10 min	12.4 %
Whirlpool	Nelson Sauvín	25 g	1 min	11 %
Dry Hop	Nelson Sauvín	75 g	3 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wlp066 London Fog	Ale	Slant	40 ml	Wlp