SESSION NEIPA 1

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **48**
- SRM **7.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **--- %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg *(49.4%)*	79 %	6
Grain	Biscuit Malt	0.5 kg *(12.3%)*	79 %	45
Grain	Strzegom Pszeniczny	0.5 kg *(12.3%)*	81 %	6
Grain	Płatki owsiane	0.4 kg *(9.9%)*	85 %	3
Grain	Rye, Flaked	0.4 kg *(9.9%)*	78.3 %	4
Grain	Strzegom Karmel 150	0.25 kg *(6.2%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	9.5 %
Boil	Centennial	10 g	20 min	10.5 %
Boil	Centennial	10 g	7 min	10.5 %
Whirlpool	Centennial	10 g	25 min	10.5 %
Dry Hop	Cascade	25 g	3 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

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Extras

Type	Name	Amount	Use for	Time
Flavor	skórka suszona pomaranczy	30 g	Boil	20 min
Water Agent	gips	5 g	Mash	---
Other	łuska ryżowa	50 g	Mash	---

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