

SESSION NEIPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **6**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **67 C**, Time **25 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **25 min** at **67C**
- Keep mash **35 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 3 kg (47.6%) | 80 % | 4 |
| Grain | Słód owsiany Fawcett | 1.5 kg (23.8%) | 61 % | 5 |
| Grain | Płatki owsiane | 0.8 kg (12.7%) | 60 % | 3 |
| Grain | Maris Otter Crisp | 0.5 kg (7.9%) | 83 % | 6 |
| Grain | Viking Wheat Malt | 0.5 kg (7.9%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-------------|----------|--------|-------|------------|
| Boil | Nectaron | 50 g | 3 min | 10.5 % |
| Whirlpool | Książęcy | 50 g | 0 min | 7 % |
| 30 min 75 C | | | | |
| Whirlpool | Talus | 50 g | 0 min | 9.3 % |
| 30 min 75 C | | | | |
| Whirlpool | Mosaic | 50 g | 0 min | 10 % |
| 30 min 75 C | | | | |

| | | | | |
|-------------|-------------|------|----------|--------|
| Whirlpool | Cryo Simcoe | 25 g | 0 min | 22.8 % |
| 30 min 75 C | | | | |
| Dry Hop | Citra | 50 g | 2 day(s) | 12 % |
| Dry Hop | Simcoe | 50 g | 2 day(s) | 13.2 % |
| Dry Hop | Nectaron | 50 g | 2 day(s) | 10.5 % |
| Dry Hop | Cryo Mosaic | 25 g | 2 day(s) | 24 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Dry | 22 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|----------|--------|
| Fining | Whirlflock | 1 g | Boil | 10 min |
| Water Agent | Chlorek wapnia | 20 g | Mash | 60 min |
| Water Agent | Witamina C | 4 g | Bottling | --- |