

## SESSION NEIPA

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- 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	---