

## #44 Session NEIPA

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU ---
- SRM **2.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **7.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 1 kg (38.5%)   | 80 %   | 5   |
| Grain | Strzegom Pszeniczny  | 1 kg (38.5%)   | 81 %   | 6   |
| Grain | Rice, Flaked         | 0.4 kg (15.4%) | 70 %   | 2   |
| Grain | Acid Malt            | 0.2 kg (7.7%)  | 58.7 % | 6   |

### Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Aroma (end of boil) | Mosaic     | 50 g   | 0 min    | 10 %       |
| Aroma (end of boil) | Rakau (NZ) | 25 g   | 0 min    | 9.5 %      |
| Aroma (end of boil) | Kohatu     | 25 g   | 0 min    | 7.8 %      |
| Dry Hop             | Rakau (NZ) | 25 g   | 0 day(s) | 9.5 %      |
| Dry Hop             | Kohatu     | 25 g   | 0 day(s) | 7.8 %      |
| Dry Hop             | Rakau (NZ) | 50 g   | 6 day(s) | 9.5 %      |
| Dry Hop             | Kohatu     | 50 g   | 6 day(s) | 7.8 %      |
| Dry Hop             | Mosaic     | 50 g   | 3 day(s) | 10 %       |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                   |       |           |          |
|--------|-------------------|-------|-----------|----------|
| Other  | kurkuma           | 1 g   | Boil      | 10 min   |
| Flavor | Skórki pomarańczy | 300 g | Secondary | 6 day(s) |

## Notes

- Pozycje "Aromat.. 0 min" - po wyłączeniu gazu, pozostawienie do zejścia temp. do 70 st. (nie dłużej niż godzinę).

Pozycje "Na zimno... 0 dni" - wrzucane w drugim dniu fermentacji burzliwej.

*Apr 14, 2019, 11:29 PM*