

## Session NEIPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **3.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **33.6 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **23.6 liter(s)** of **76C** water or to achieve **33.6 liter(s)** of wort

### Fermentables

| Type  | Name              | Amount        | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Pilzneński        | 3.5 kg (70%)  | 81 %  | 4   |
| Grain | Płatki pszeniczne | 0.75 kg (15%) | 85 %  | 3   |
| Grain | Płatki owsiane    | 0.75 kg (15%) | 85 %  | 3   |

### Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Citra    | 5 g    | 60 min   | 13.3 %     |
| Boil      | Citra    | 20 g   | 15 min   | 13.3 %     |
| Whirlpool | Citra    | 30 g   | 15 min   | 13.3 %     |
| Whirlpool | Amarillo | 30 g   | 15 min   | 9.3 %      |
| Dry Hop   | Citra    | 45 g   | 2 day(s) | 13.3 %     |
| Dry Hop   | Amarillo | 70 g   | 2 day(s) | 9.3 %      |

### Yeasts

| Name                  | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale  | Dry  | 11 g   | Danstar    |