

#71 Session NEIPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **13**
- SRM **3.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6.6 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **-1.6 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.6 kg (83.9%)	81 %	4
Grain	Oats, Flaked	0.5 kg (16.1%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	15 min	11 %
Boil	Citra	20 g	1 min	12 %
Whirlpool	Citra	30 g	1 min	12 %
Dry Hop	Citra (burzliwa)	50 g	3 day(s)	12 %
Dry Hop	Simcoe	25 g	3 day(s)	13.2 %
Dry Hop	Galaxy	50 g	3 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
white labs 066	Ale	Liquid	35 ml	---