

Conan Session NEIPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **18**
- SRM **3.8**

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 **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **73 C**, Time **70 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **81.8C**
- Add grains
- Keep mash **70 min** at **73C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	1 kg (32.3%)	81 %	4
Grain	Viking Pilsner malt	1 kg (32.3%)	82 %	4
Grain	BESTMALZ - Best Wheat Malt	0.3 kg (9.7%)	82 %	4
Grain	Płatki owsiane	0.4 kg (12.9%)	85 %	3
Grain	Płatki pszeniczne	0.2 kg (6.5%)	85 %	3
Grain	viking caramel pale	0.2 kg (6.5%)	77 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Denali	15 g	10 min	14.2 %
Boil	Lemon drop	15 g	10 min	4.6 %
Dry Hop	Denali	50 g	3 day(s)	14.2 %
Dry Hop	Lemon drop	50 g	3 day(s)	4.6 %
Dry Hop	Denali	35 g	5 day(s)	14.2 %
Dry Hop	Lemon drop	35 g	5 day(s)	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP4000	Ale	Liquid	35 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1 g	Boil	10 min