

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 |