

Session NEIPA 14 v2

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **46**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **20 min** at **68C**
- Keep mash **45 min** at **72C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **34.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (69%)	85 %	7
Grain	Weyermann pszeniczny jasny	1 kg (13.8%)	80 %	6
Grain	Oats, Flaked	0.5 kg (6.9%)	80 %	2
Grain	Wheat, Flaked	0.5 kg (6.9%)	77 %	4
Grain	Weyermann - Acidulated Malt	0.25 kg (3.4%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Jade	50 g	20 min	11 %
Boil	Pacific Jade	50 g	10 min	11 %
Whirlpool	Strata	50 g	2 min	15 %
Whirlpool	Nelson Sauvignon	50 g	2 min	11 %
Whirlpool	Sabro	50 g	2 min	14 %
Dry Hop	Strata	50 g	3 day(s)	15 %
Dry Hop	Nelson Sauvignon	50 g	3 day(s)	11 %

Dry Hop	Sabro	50 g	3 day(s)	14 %
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Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 - Coastal Haze	Ale	Liquid	100 ml	White Labs