

Session NEIPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **7.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	GlobalMalt Pale Ale/Pils	2 kg (76.9%)	82 %	4.5
Grain	Łatki owsiane	0.25 kg (9.6%)	85 %	3
Grain	GlobalMalt Monachijski I	0.25 kg (9.6%)	80.2 %	16
Grain	GlobalMalt Pszeniczny	0.1 kg (3.8%)	84 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	60 min	12.4 %
Whirlpool	Sabro	30 g	5 min	14 %
Whirlpool	Citra	30 g	5 min	12.2 %
Whirlpool	Centennial	30 g	5 min	10.5 %
Dry Hop	Sabro	20 g	2 day(s)	14 %
Dry Hop	Citra	20 g	2 day(s)	12.2 %
Dry Hop	Centennial	20 g	2 day(s)	10.5 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	1000 ml	Fermentum Mobile
Starter 2 dni 1L				

Notes

- Po dwóch dniach chmielenia na zimno, cold crash przez kolejne dwa dni.
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