

## Session NEIPA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **3.5**

### 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 **3.5 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **12.9 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **10.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.3 kg (80%)	81 %	4
Grain	Płatki owsiane	0.575 kg (20%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Falconer's Flight	15 g	5 min	10.3 %
Whirlpool	Falconer's Flight	35 g	45 min	10.3 %
Dry Hop	Falconer's Flight	50 g	5 day(s)	10.3 %
Dry Hop	Citra	50 g	5 day(s)	13.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6.73 g	Fermentis

### Notes

- Pierwszy Whirlpool - 30 min w 77°C  
Drugi Whirlpool - 15 min w 49°C bez dodawania nowego chmielu  
*Dec 10, 2020, 1:58 AM*