

## Session NEIPA

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **25**
- SRM **4.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.6 liter(s)**

### Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16.8 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **23.4 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Pilzneński                 | 3 kg (62.5%)   | 81 %   | 4   |
| Grain | Toasted Wheat              | 0.6 kg (12.5%) | 71.7 % | 25  |
| Grain | Słód owsiany Simpsons      | 0.6 kg (12.5%) | 61 %   | 5   |
| Grain | Castlemalting - Cara Clair | 0.6 kg (12.5%) | 78 %   | 4   |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 20 g   | 20 min | 15.5 %     |
| Boil    | Columbus/Tomahawk/Zeus | 30 g   | 3 min  | 15.5 %     |

### Yeasts

| Name                           | Type | Form  | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| WLP090 - San Diego Super Yeast | Ale  | Slant | 110 ml | White Labs |