

Session NEIPA

- Gravity **10 BLG**
- ABV **4 %**
- IBU **20**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **18.1 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.9 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Maris Otter Crisp | 3 kg (71.4%) | 83 % | 6 |
| Grain | Wheat, Flaked | 0.6 kg (14.3%) | 77 % | 4 |
| Grain | Oats, Flaked | 0.6 kg (14.3%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Simcoe | 70 g | 5 min | 13.2 % |
| Whirlpool | Citra | 30 g | 0 min | 12 % |
| Whirlpool | Simcoe | 30 g | 0 min | 13.2 % |
| Dry Hop | Simcoe | 60 g | 3 day(s) | 13.2 % |
| Dry Hop | Citra | 70 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S-33 | Ale | Dry | 11.5 g | Fermentis |