

## 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  |