

## Session NEIPA PALE ALE mniej

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **44 C**, Time **25 min**
- Temp **73 C**, Time **70 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **25 min** at **44C**
- Keep mash **70 min** at **73C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (60.6%)   | 80 %  | 5   |
| Grain | Płatki owsiane       | 0.7 kg (10.6%) | 60 %  | 3   |
| Grain | Strzegom Karmel 300  | 0.3 kg (4.5%)  | 70 %  | 299 |
| Grain | Płatki pszeniczne    | 0.7 kg (10.6%) | 60 %  | 3   |
| Grain | Viking Wheat Malt    | 0.5 kg (7.6%)  | 83 %  | 5   |
| Sugar | Laktoza              | 0.4 kg (6.1%)  | 100 % | --- |

### Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil                | Motueka       | 25 g   | 15 min   | 7 %        |
| Boil                | Amarillo      | 13 g   | 60 min   | 9.5 %      |
| Aroma (end of boil) | Citra         | 50 g   | 5 min    | 12 %       |
| Dry Hop             | Nelson Sauvín | 50 g   | 4 day(s) | 11.2 %     |
| Dry Hop             | Galaxy        | 42 g   | 4 day(s) | 15 %       |
| Dry Hop             | Mosaic        | 50 g   | 4 day(s) | 10 %       |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                      |     |        |         |                  |
|----------------------|-----|--------|---------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 62.5 ml | Fermentum Mobile |
|----------------------|-----|--------|---------|------------------|

### Extras

| Type  | Name            | Amount | Use for | Time   |
|-------|-----------------|--------|---------|--------|
| Other | gips piwowarski | 3 g    | Boil    | 60 min |

### Notes

- 44 stopnie 25 min tylko slod karmelowy i pszeniczny  
*Sep 18, 2021, 4:20 PM*