

## Session NEIPA v3

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **3.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **8 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **30.8 liter(s)**

### Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **29 liter(s)**
- Total mash volume **34.8 liter(s)**

### Steps

- Temp **71 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **29 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **90 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (60.3%)	81 %	4
Grain	Malteurop Pszeniczny	0.5 kg (8.6%)	81 %	6
Grain	Płatki pszeniczne	1 kg (17.2%)	85 %	3
Grain	Płatki owsiane	0.5 kg (8.6%)	85 %	3
Grain	Weyermann - Carapils	0.3 kg (5.2%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	50 g	0 min	14.2 %
Aroma (end of boil)	Mosaic	50 g	0 min	11.8 %
Whirlpool	Citra	50 g	20 min	14.2 %
Whirlpool	Mosaic	50 g	20 min	11.8 %
Dry Hop	Mosaic	50 g	7 day(s)	11.8 %
Dry Hop	Citra	50 g	7 day(s)	14.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - London Ale III	Ale	Liquid	85 ml	Wyeast Labs
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