

Ultrasession NEIPA

- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **35**
- SRM **3**
- 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 **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (33.3%)	80 %	5
Grain	Viking Wheat Malt	0.35 kg (11.7%)	83 %	5
Grain	Biscuit Malt	0.15 kg (5%)	79 %	45
Grain	Płatki owsiane	0.75 kg (25%)	85 %	3
Grain	Płatki pszeniczne	0.75 kg (25%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	12 %
Whirlpool	Citra	95 g	5 min	12 %
Whirlpool	Mosaic	50 g	5 min	10 %
Whirlpool	Simcoe	50 g	5 min	13.2 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %
Dry Hop	Citra	50 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
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us-05	Ale	Dry	11 g	safale
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Extras

Type	Name	Amount	Use for	Time
Water Agent	płatki drożdżowe	5 g	Boil	60 min
Water Agent	gips piwowarski	10 g	Boil	60 min
Fining	whirlfloc	1 g	Boil	5 min