

41 SESSION NEIPA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **22**
- SRM **3.4**

Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.6 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **17.5 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **19.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (57.1%)	81 %	4
Grain	Simpsons - Golden Promise	1 kg (28.6%)	81 %	4
Grain	Płatki pszeniczne	0.5 kg (14.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	13 g	10 min	17 %
Boil	Sabro	10 g	5 min	15.1 %
Boil	Enigma (AUS)	10 g	5 min	17.2 %
Whirlpool	Sabro	10 g	0 min	15.1 %
Whirlpool	Enigma (AUS)	10 g	0 min	17.2 %
Dry Hop	Sabro	10 g	3 day(s)	15.1 %
Dry Hop	Enigma (AUS)	10 g	3 day(s)	17.2 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Sabro	20 g	3 day(s)	15.1 %
Dry Hop	Enigma (AUS)	20 g	3 day(s)	17.2 %
Dry Hop	Citra	70 g	3 day(s)	12 %