

Saison NEIPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **40**
- SRM **5**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (61.2%) | 80 % | 6 |
| Grain | Pszeniczny | 1 kg (20.4%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.8 kg (16.3%) | 85 % | 3 |
| Grain | Fawcett - Brown | 0.1 kg (2%) | 72 % | 180 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Equinox | 10 g | 60 min | 16.1 % |
| Boil | Amarillo | 30 g | 20 min | 9.3 % |
| Boil | Citra | 30 g | 5 min | 13.5 % |
| Boil | Cascade | 30 g | 0 min | 6 % |
| Dry Hop | Equinox | 50 g | 5 day(s) | 16.1 % |
| Dry Hop | Amarillo | 50 g | 4 day(s) | 9.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM55 Zielone Wzgórze | Ale | Slant | 100 ml | Fermentum Mobile |