

## Session NEIPA

---

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **27**
- SRM **4.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **18.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (65.6%)	85 %	7
Grain	BESTMALZ - Best Heidelberg	1 kg (16.4%)	80.5 %	3
Grain	Oats, Flaked	0.8 kg (13.1%)	80 %	2
Grain	Weyermann - Carapils	0.3 kg (4.9%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	5 min	12 %
Boil	Mosaic	50 g	5 min	10 %
Boil	Amarillo	30 g	5 min	9.5 %
Whirlpool	Mosaic	50 g	10 min	10 %
Whirlpool	Amarillo	20 g	10 min	9.5 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %
Dry Hop	Amarillo	50 g	2 day(s)	9.5 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	11 g	Safale