

Session NEIPA 14 v3

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **41**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **20 min** at **68C**
- Keep mash **45 min** at **72C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **34.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5.5 kg (73.3%)	80 %	4
Grain	Weyermann pszeniczny jasny	1 kg (13.3%)	80 %	6
Grain	Oats, Flaked	0.5 kg (6.7%)	80 %	2
Grain	Wheat, Flaked	0.5 kg (6.7%)	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	50 g	30 min	13.1 %
Whirlpool	Sabro	50 g	2 min	15 %
Whirlpool	Nelson Sauvín	50 g	2 min	11 %
Dry Hop	Equinox	50 g	4 day(s)	13.1 %
Dry Hop	Nelson Sauvín	50 g	3 day(s)	11 %
Dry Hop	Sabro	50 g	2 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP521 Hornidal Kveik	Ale	Liquid	100 ml	White Labs