

## Session NEIPA

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **22**
- SRM **3.3**
- Style **American Pale Ale**

### 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 **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **18.9 liter(s)**

### Steps

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

### Mash step by step

- Heat up **14.5 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (68.2%)	80 %	5
Grain	Oats, Flaked	0.7 kg (15.9%)	80 %	2
Grain	Wheat, Flaked	0.7 kg (15.9%)	77 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Simcoe	70 g	5 min	13.2 %
Whirlpool	Citra	30 g	1 min	12 %
Whirlpool	Simcoe	30 g	1 min	13.2 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %
Dry Hop	Citra	70 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Ale	Dry	11.5 g	---