

Session NEIPA

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU ---
- SRM **3.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1 kg (43.5%) | 80 % | 5 |
| Grain | Pszeniczny | 0.75 kg (32.6%) | 85 % | 4 |
| Grain | Żytni | 0.1 kg (4.3%) | 85 % | 8 |
| Grain | Strzegom Monachijski typ I | 0.25 kg (10.9%) | 79 % | 16 |
| Grain | Płatki owsiane | 0.2 kg (8.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------|--------|----------|------------|
| Whirlpool | Citra | 25 g | 0 min | 12 % |
| Whirlpool | Mosaic | 25 g | 0 min | 10 % |
| Dry Hop | Mosaic | 25 g | 3 day(s) | 10 % |
| Dry Hop | Citra | 25 g | 3 day(s) | 12 % |
| Dry Hop | El Dorado | 20 g | 3 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------------|
| FM10 O czym szumią wierzby | Ale | Liquid | 30 ml | Fermentum Mobile |