

## Session NEIPA

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **53**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **5.8 liter(s)**
- Total mash volume **8.1 liter(s)**

### Steps

- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **5.8 liter(s)** of strike water to **61.9C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (87%)	81 %	4
Grain	Oats, Flaked	0.2 kg (8.7%)	80 %	2
Grain	Abbey Malt Weyermann	0.1 kg (4.3%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	16.8 %
Aroma (end of boil)	Citra	10 g	5 min	12.3 %
Aroma (end of boil)	Palisade	10 g	5 min	8.7 %
Aroma (end of boil)	Simcoe	10 g	5 min	13.3 %
Aroma (end of boil)	Cascade	10 g	5 min	6.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Slant	500 ml	Fermentum Mobile