

## SESSION NEIPA #8

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **25**
- SRM **3.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **18 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

### Steps

- Temp **64 C**, Time **70 min**

### Mash step by step

- Heat up **9.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **18 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (75.8%)	80 %	4
Grain	Płatki owsiane	0.5 kg (15.2%)	85 %	3
Adjunct	Mąka pszeniczna	0.05 kg (1.5%)	20 %	3
Grain	Pszeniczny	0.25 kg (7.6%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	25 g	15 min	6 %
Aroma (end of boil)	Mosaic	35 g	1 min	10 %
Whirlpool	Sybilla	5 g	10 min	6 %
Whirlpool	Nelson Sauvín	25 g	10 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar New england	Ale	Slant	300 ml	---