

Session NEIPA v2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **5.7 liter(s) / kg**
- Mash size **27.1 liter(s)**
- Total mash volume **31.8 liter(s)**

Steps

- Temp **66 C**, Time **10 min**
- Temp **71 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **27.1 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **10 min** at **66C**
- Keep mash **60 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Strzegom Pale Ale | 2.5 kg (51%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 1 kg (20.4%) | 81 % | 6 |
| Grain | Płatki owsiane | 1 kg (20.4%) | 85 % | 3 |
| Grain | Strzegom Karmel 30 | 0.25 kg (5.1%) | 75 % | 30 |
| Sugar | Milk Sugar (Lactose) | 0.15 kg (3.1%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|-----------|------------|
| Boil | Galaxy | 25 g | 10 min | 13.3 % |
| Boil | Mosaic | 25 g | 10 min | 11.8 % |
| Aroma (end of boil) | Galaxy | 25 g | 0 min | 13.3 % |
| Aroma (end of boil) | Mosaic | 25 g | 0 min | 11.8 % |
| Aroma (end of boil) | Citra | 16 g | 0 min | 14.2 % |
| Aroma (end of boil) | Equinox | 16 g | 0 min | 16 % |
| Dry Hop | Galaxy | 25 g | 14 day(s) | 13.3 % |
| Dry Hop | Mosaic | 25 g | 14 day(s) | 11.8 % |
| Dry Hop | Citra | 17 g | 14 day(s) | 14 % |

| | | | | |
|---------|----------|------|-----------|--------|
| Dry Hop | Equinox | 17 g | 14 day(s) | 16 % |
| Dry Hop | Amarillo | 10 g | 14 day(s) | 9.3 % |
| Dry Hop | Galaxy | 25 g | 7 day(s) | 13.3 % |
| Dry Hop | Mosaic | 25 g | 7 day(s) | 11.8 % |
| Dry Hop | Citra | 17 g | 7 day(s) | 14.2 % |
| Dry Hop | Equinox | 17 g | 7 day(s) | 16 % |
| Dry Hop | Amarillo | 15 g | 7 day(s) | 9.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|--------|--------|------------|
| Vermont Ale | Ale | Liquid | 100 ml | Yeast Bay |