

## 42 SESSION NEIPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **8**
- SRM **3.5**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **78.5C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	4 kg (80%)	81 %	4
Grain	Platki owsiane	1 kg (20%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	10 min	13 %
Aroma (end of boil)	Nelson Sauvignon	10 g	1 min	11 %
Aroma (end of boil)	Enigma (AUS)	20 g	1 min	17.2 %
Aroma (end of boil)	Sabro	20 g	1 min	15.1 %
Whirlpool	Nelson Sauvignon	20 g	0 min	11 %
Whirlpool	Enigma (AUS)	20 g	0 min	17.2 %
Whirlpool	Sabro	30 g	0 min	15.1 %
Dry Hop	Nelson Sauvignon	20 g	3 day(s)	11 %
Dry Hop	Enigma (AUS)	60 g	3 day(s)	17.2 %
Dry Hop	Sabro	50 g	3 day(s)	15.1 %