

#71 Session NEIPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **13**
- SRM **3.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6.6 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **-1.6 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|----------------|-------|-----|
| Grain | Pilznieński | 2.6 kg (83.9%) | 81 % | 4 |
| Grain | Oats, Flaked | 0.5 kg (16.1%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------|--------|----------|------------|
| Boil | lunga | 10 g | 15 min | 11 % |
| Boil | Citra | 20 g | 1 min | 12 % |
| Whirlpool | Citra | 30 g | 1 min | 12 % |
| Dry Hop | Citra (burzliwa) | 50 g | 3 day(s) | 12 % |
| Dry Hop | Simcoe | 25 g | 3 day(s) | 13.2 % |
| Dry Hop | Galaxy | 50 g | 3 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|--------|--------|------------|
| white labs 066 | Ale | Liquid | 35 ml | --- |