

DDH Session NEIPA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **72**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (61.2%) | 85 % | 7 |
| Grain | Wheat, Flaked | 0.5 kg (10.2%) | 77 % | 4 |
| Grain | Oats, Flaked | 0.5 kg (10.2%) | 80 % | 2 |
| Grain | Rye, Flaked | 0.4 kg (8.2%) | 78.3 % | 4 |
| Grain | Viking Dextrine Malt | 0.5 kg (10.2%) | 80 % | 13 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|--------|--------|--------|------------|
| First Wort | Belma | 8 g | 90 min | 11.5 % |
| First Wort | Mosaic | 8 g | 90 min | 10 % |
| Whirlpool | Belma | 10 g | 30 min | 11.5 % |
| w 80°C | | | | |
| Whirlpool | Mosaic | 10 g | 30 min | 10 % |
| w 80°C | | | | |
| Whirlpool | Sabro | 10 g | 30 min | 15 % |

| | | | | |
|------------------------|--------|------|-----------|--------|
| w 80°C | | | | |
| Whirlpool | Belma | 15 g | 20 min | 11.5 % |
| w 78°C | | | | |
| Whirlpool | Mosaic | 15 g | 20 min | 10 % |
| w 78°C | | | | |
| Whirlpool | Sabro | 15 g | 20 min | 15 % |
| w 78°C | | | | |
| Whirlpool | Belma | 20 g | 15 min | 11.5 % |
| w 75°C | | | | |
| Whirlpool | Mosaic | 20 g | 15 min | 10 % |
| w 75°C | | | | |
| Whirlpool | Sabro | 20 g | 15 min | 15 % |
| w 75°C | | | | |
| Dry Hop | Belma | 27 g | 11 day(s) | 11.5 % |
| Chmielenie na burzliwą | | | | |
| Dry Hop | Mosaic | 27 g | 11 day(s) | 10 % |
| Chmielenie na burzliwą | | | | |
| Dry Hop | Sabro | 35 g | 11 day(s) | 15 % |
| Chmielenie na burzliwą | | | | |
| Dry Hop | Belma | 20 g | 3 day(s) | 11.5 % |
| Chmielenie na cichą | | | | |
| Dry Hop | Mosaic | 20 g | 3 day(s) | 10 % |
| Chmielenie na cichą | | | | |
| Dry Hop | Sabro | 20 g | 3 day(s) | 15 % |
| Chmielenie na cichą | | | | |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|------|--------|------------|
| Lalbrew New England Ale | Ale | Dry | 11 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|---------|--------|
| Other | Łuska gryczana | 100 g | Mash | 60 min |