

# SESSION NEIPA 1

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **48**
- SRM **7.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss --- %
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield  | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Pale Ale   | 2 kg (49.4%)   | 79 %   | 6   |
| Grain | Biscuit Malt        | 0.5 kg (12.3%) | 79 %   | 45  |
| Grain | Strzegom Pszeniczny | 0.5 kg (12.3%) | 81 %   | 6   |
| Grain | Płatki owsiane      | 0.4 kg (9.9%)  | 85 %   | 3   |
| Grain | Rye, Flaked         | 0.4 kg (9.9%)  | 78.3 % | 4   |
| Grain | Strzegom Karmel 150 | 0.25 kg (6.2%) | 75 %   | 150 |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | lunga      | 30 g   | 60 min   | 9.5 %      |
| Boil      | Centennial | 10 g   | 20 min   | 10.5 %     |
| Boil      | Centennial | 10 g   | 7 min    | 10.5 %     |
| Whirlpool | Centennial | 10 g   | 25 min   | 10.5 %     |
| Dry Hop   | Cascade    | 25 g   | 3 day(s) | 6 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 11.5 g | Safbrew    |

## Extras

| Type        | Name                      | Amount | Use for | Time   |
|-------------|---------------------------|--------|---------|--------|
| Flavor      | skórka suszona pomaranczy | 30 g   | Boil    | 20 min |
| Water Agent | gips                      | 5 g    | Mash    | ---    |
| Other       | łuska ryżowa              | 50 g   | Mash    | ---    |