

session NEIPA 2.0

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **35**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (19.2%)	80 %	4
Grain	Viking Pale Ale malt	2.6 kg (50%)	80 %	6
Grain	Płatki owsiane	0.8 kg (15.4%)	85 %	3
Grain	Płatki pszeniczne	0.8 kg (15.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	40 min	13.5 %
Boil	Equinox	25 g	10 min	16.1 %
Boil	Amarillo	20 g	5 min	9.3 %
Aroma (end of boil)	Cascade	20 g	0 min	6 %
Dry Hop	Equinox	50 g	7 day(s)	16.1 %
Dry Hop	Citra	50 g	5 day(s)	13.5 %
Dry Hop	Amarillo	50 g	4 day(s)	9.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM55 Zielone Wzgórze	Ale	Slant	150 ml	Fermentum Mobile
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