

## Session NEIPA

---

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **53**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **5.8 liter(s)**
- Total mash volume **8.1 liter(s)**

### Steps

- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **5.8 liter(s)** of strike water to **61.9C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński           | 2 kg (87%)    | 81 %  | 4   |
| Grain | Oats, Flaked         | 0.2 kg (8.7%) | 80 %  | 2   |
| Grain | Abbey Malt Weyermann | 0.1 kg (4.3%) | 75 %  | 45  |

### Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 10 g   | 60 min | 16.8 %     |
| Aroma (end of boil) | Citra                  | 10 g   | 5 min  | 12.3 %     |
| Aroma (end of boil) | Palisade               | 10 g   | 5 min  | 8.7 %      |
| Aroma (end of boil) | Simcoe                 | 10 g   | 5 min  | 13.3 %     |
| Aroma (end of boil) | Cascade                | 10 g   | 5 min  | 6.7 %      |

### Yeasts

| Name                       | Type | Form  | Amount | Laboratory       |
|----------------------------|------|-------|--------|------------------|
| FM10 O czym szumią wierzby | Ale  | Slant | 500 ml | Fermentum Mobile |