

## Session NEIPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **4.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **29.9 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **5.7 liter(s) / kg**
- Mash size **32.8 liter(s)**
- Total mash volume **38.5 liter(s)**

### Steps

- Temp **62.5 C**, Time **15 min**
- Temp **71 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **32.8 liter(s)** of strike water to **66.2C**
- Add grains
- Keep mash **15 min** at **62.5C**
- Keep mash **50 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **2.9 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (52.2%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (17.4%)	81 %	6
Grain	Płatki owsiane	1 kg (17.4%)	85 %	3
Grain	Żytni	0.5 kg (8.7%)	85 %	8
Grain	Weyermann - Carapils	0.25 kg (4.3%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus	5 g	60 min	16.8 %
Boil	Galaxy	25 g	5 min	13.3 %
Boil	Mosaic	25 g	5 min	11.8 %
Aroma (end of boil)	Galaxy	25 g	0 min	13.3 %
Aroma (end of boil)	Mosaic	25 g	0 min	11.8 %
Aroma (end of boil)	Citra	16 g	0 min	14.2 %
Aroma (end of boil)	Equinox	16 g	0 min	16 %
Dry Hop	Galaxy	25 g	14 day(s)	13.3 %

Dry Hop	Mosaic	25 g	14 day(s)	11.8 %
Dry Hop	Citra	17 g	14 day(s)	14 %
Dry Hop	Equinox	17 g	14 day(s)	16 %
Dry Hop	Amarillo	10 g	14 day(s)	9.3 %
Dry Hop	Galaxy	25 g	7 day(s)	13.3 %
Dry Hop	Mosaic	25 g	7 day(s)	11.8 %
Dry Hop	Citra	17 g	7 day(s)	14.2 %
Dry Hop	Equinox	17 g	7 day(s)	16 %
Dry Hop	Amarillo	15 g	7 day(s)	9.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Vermont Ale	Ale	Liquid	100 ml	Yeast Bay

## Notes

- 100 wody RO  
Ca=99, Mg=0, Na=20, Cl=150, SO4=62, pH 5.4

Fermentacja 18>20stC, w 6-7 dni >22-23stC.  
*Jan 17, 2018, 9:27 AM*