

## Session NEIPA OYL 404

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **64**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

### Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **14.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (71.4%)	82 %	4
Grain	Platki owsiane	1.4 kg (28.6%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Columbus	50 g	30 min	16.5 %
Whirlpool	Mosaic TB	50 g	30 min	12.2 %
Dry Hop	Sabro	50 g	3 day(s)	15.8 %
Dry Hop	Citra TB	50 g	3 day(s)	12.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
oyl-404	Ale	Liquid	60 ml	---

### Notes

- Woda RO 2:1 kran  
zacieranie 13 RO + kran 7L -> kwas mlekowy 1.5 ml  
wysładzanie 7L -> kwas mlekowy 2 ml  
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