

Session NEIPA - rozruch

- Gravity **12.4 BLG**
- ABV ---
- IBU **39**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 4 kg (81.6%) | 81 % | 5 |
| Grain | Płatki pszeniczne | 0.5 kg (10.2%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (8.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|--------------|--------|----------|------------|
| First Wort | lunga pellet | 20 g | 60 min | 11 % |
| Whirlpool | Mosaic | 20 g | 20 min | 12.5 % |
| Whirlpool | Amarillo | 20 g | 20 min | 8.5 % |
| Dry Hop | Mosaic | 20 g | 3 day(s) | 12.5 % |
| Dry Hop | Amarillo | 20 g | 3 day(s) | 8.5 % |
| Dry Hop | Citra | 40 g | 3 day(s) | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|------------|
| WLP067 - Coastal Haze | Ale | Liquid | 100 ml | --- |