

## Session NEIPA 14

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **42**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

### Steps

- Temp **55 C**, Time **15 min**
- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

### Mash step by step

- Heat up **21.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **20 min** at **68C**
- Keep mash **45 min** at **72C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **34.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (69%)	80 %	4
Grain	Weyermann - Carapils	1 kg (13.8%)	78 %	4
Grain	Oats, Flaked	0.5 kg (6.9%)	80 %	2
Grain	Wheat, Flaked	0.5 kg (6.9%)	77 %	4
Grain	Weyermann - Acidulated Malt	0.25 kg (3.4%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	50 g	20 min	15.5 %
Whirlpool	Citra	50 g	2 min	12 %
Whirlpool	Nelson Sauvín	50 g	2 min	11 %
Whirlpool	Sabro	50 g	2 min	15 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Nelson Sauvín	50 g	3 day(s)	11 %
Dry Hop	Sabro	50 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 - Coastal Haze	Ale	Liquid	20 ml	White Labs