

## SESSION NEIPA #8

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **25**
- SRM **3.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **18 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

### Steps

- Temp **64 C**, Time **70 min**

### Mash step by step

- Heat up **9.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **18 liter(s)** of wort

### Fermentables

| Type    | Name                | Amount         | Yield | EBC |
|---------|---------------------|----------------|-------|-----|
| Grain   | Strzegom Pilzneński | 2.5 kg (75.8%) | 80 %  | 4   |
| Grain   | Płatki owsiane      | 0.5 kg (15.2%) | 85 %  | 3   |
| Adjunct | Mąka pszeniczna     | 0.05 kg (1.5%) | 20 %  | 3   |
| Grain   | Pszeniczny          | 0.25 kg (7.6%) | 85 %  | 4   |

### Hops

| Use for             | Name          | Amount | Time   | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil                | Sybilla       | 25 g   | 15 min | 6 %        |
| Aroma (end of boil) | Mosaic        | 35 g   | 1 min  | 10 %       |
| Whirlpool           | Sybilla       | 5 g    | 10 min | 6 %        |
| Whirlpool           | Nelson Sauvín | 25 g   | 10 min | 11 %       |

### Yeasts

| Name                | Type | Form  | Amount | Laboratory |
|---------------------|------|-------|--------|------------|
| Danstar New england | Ale  | Slant | 300 ml | ---        |