

## Session NEIPA - rozruch

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- 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	Platki pszeniczne	0.5 kg (10.2%)	60 %	3
Grain	Platki 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	---