

## Session NEIPA

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **12**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **12.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.2 kg (74.4%)	80 %	7
Grain	Słód owsiany Fawcett	0.8 kg (18.6%)	61 %	5
Grain	Słód pszeniczny Bestmalz	0.3 kg (7%)	82 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	14 g	5 min	12 %
Aroma (end of boil)	Mosaic	14 g	5 min	10 %
Aroma (end of boil)	Galaxy	14 g	5 min	15 %
Whirlpool	Citra	21 g	30 min	12 %
Whirlpool	Mosaic	21 g	30 min	10 %
Whirlpool	Galaxy	21 g	30 min	15 %
Dry Hop	Citra	57 g	3 day(s)	12 %
Dry Hop	Mosaic	57 g	3 day(s)	10 %
Dry Hop	Galaxy	57 g	3 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - London Ale III	Ale	Slant	1000 ml	Wyeast Labs
wlp644	Ale	Slant	1000 ml	White Labs