Session NEIPA 14

- 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 Sauvin	50 g	2 min	11 %
Whirlpool	Sabro	50 g	2 min	15 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Nelson Sauvin	50 g	3 day(s)	11 %
Dry Hop	Sabro	50 g	3 day(s)	15 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Yeasts

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