

## Session NEIPA MPPD

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **54**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (70%)	82 %	4
Grain	Płatki owsiane	1.5 kg (30%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Sabro	100 g	20 min	15 %
Dry Hop	Citra	50 g	3 day(s)	15.3 %
Dry Hop	Centennial	50 g	3 day(s)	10.5 %
Dry Hop	Sabro	50 g	3 day(s)	15 %
Dry Hop	Talus	50 g	3 day(s)	7.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WHC Labs - Saturated	Ale	Dry	11 g	---

### Notes

- Woda RO modyfikowana:

zacieranie 20L RO + 0,75L kran wystadzanie 6L  
chlorek wapnia: 4gr chlorek: 3gr

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

gips: 1.5 gr gips: 1gr

Do gotowania dorzucić ( po przeliczeniu do objętości )

Epsom - 1.7g/10L

NaCl - 0.6g/10L

*Apr 18, 2025, 6:05 PM*