

DDH Session NEIPA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **72**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (61.2%)	85 %	7
Grain	Wheat, Flaked	0.5 kg (10.2%)	77 %	4
Grain	Oats, Flaked	0.5 kg (10.2%)	80 %	2
Grain	Rye, Flaked	0.4 kg (8.2%)	78.3 %	4
Grain	Viking Dextrine Malt	0.5 kg (10.2%)	80 %	13

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Belma	8 g	90 min	11.5 %
First Wort	Mosaic	8 g	90 min	10 %
Whirlpool	Belma	10 g	30 min	11.5 %
w 80°C				
Whirlpool	Mosaic	10 g	30 min	10 %
w 80°C				
Whirlpool	Sabro	10 g	30 min	15 %

w 80°C				
Whirlpool	Belma	15 g	20 min	11.5 %
w 78°C				
Whirlpool	Mosaic	15 g	20 min	10 %
w 78°C				
Whirlpool	Sabro	15 g	20 min	15 %
w 78°C				
Whirlpool	Belma	20 g	15 min	11.5 %
w 75°C				
Whirlpool	Mosaic	20 g	15 min	10 %
w 75°C				
Whirlpool	Sabro	20 g	15 min	15 %
w 75°C				
Dry Hop	Belma	27 g	11 day(s)	11.5 %
Chmielenie na burzliwą				
Dry Hop	Mosaic	27 g	11 day(s)	10 %
Chmielenie na burzliwą				
Dry Hop	Sabro	35 g	11 day(s)	15 %
Chmielenie na burzliwą				
Dry Hop	Belma	20 g	3 day(s)	11.5 %
Chmielenie na cichą				
Dry Hop	Mosaic	20 g	3 day(s)	10 %
Chmielenie na cichą				
Dry Hop	Sabro	20 g	3 day(s)	15 %
Chmielenie na cichą				

Yeasts

Name	Type	Form	Amount	Laboratory
Lalbrew New England Ale	Ale	Dry	11 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Other	Łuska gryczana	100 g	Mash	60 min