

SESSION NEIPA 1

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **48**
- SRM **7.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss --- %
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Pale Ale | 2 kg (49.4%) | 79 % | 6 |
| Grain | Biscuit Malt | 0.5 kg (12.3%) | 79 % | 45 |
| Grain | Strzegom Pszeniczny | 0.5 kg (12.3%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.4 kg (9.9%) | 85 % | 3 |
| Grain | Rye, Flaked | 0.4 kg (9.9%) | 78.3 % | 4 |
| Grain | Strzegom Karmel 150 | 0.25 kg (6.2%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | lunga | 30 g | 60 min | 9.5 % |
| Boil | Centennial | 10 g | 20 min | 10.5 % |
| Boil | Centennial | 10 g | 7 min | 10.5 % |
| Whirlpool | Centennial | 10 g | 25 min | 10.5 % |
| Dry Hop | Cascade | 25 g | 3 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11.5 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------------------|--------|---------|--------|
| Flavor | skórka suszona pomaranczy | 30 g | Boil | 20 min |
| Water Agent | gips | 5 g | Mash | --- |
| Other | łuska ryżowa | 50 g | Mash | --- |