

## Session NEIPA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **3.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **33.6 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **23.6 liter(s)** of **76C** water or to achieve **33.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (70%)	81 %	4
Grain	Płatki pszeniczne	0.75 kg (15%)	85 %	3
Grain	Płatki owsiane	0.75 kg (15%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	13.3 %
Boil	Citra	20 g	15 min	13.3 %
Whirlpool	Citra	30 g	15 min	13.3 %
Whirlpool	Amarillo	30 g	15 min	9.3 %
Dry Hop	Citra	45 g	2 day(s)	13.3 %
Dry Hop	Amarillo	70 g	2 day(s)	9.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11 g	Danstar