

## Session Neipa

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **5**
- SRM **3.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.4 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **19.5 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (51.3%)	80 %	4
Grain	Pszeniczny	1 kg (25.6%)	85 %	4
Grain	Oats, Flaked	0.5 kg (12.8%)	80 %	2
Grain	Rye, Flaked	0.4 kg (10.3%)	78.3 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Simcoe	50 g	1 min	15 %
Whirlpool	Galaxy	50 g	1 min	15 %
Dry Hop	Vic Secret	50 g	4 day(s)	16.3 %
Dry Hop	Galaxy	50 g	4 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Hazy daze	Ale	Slant	100 ml	Fermentis