

## session NEIPA 2.0

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **35**
- SRM **3.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński  | 1 kg (19.2%)   | 80 %  | 4   |
| Grain | Viking Pale Ale malt | 2.6 kg (50%)   | 80 %  | 6   |
| Grain | Płatki owsiane       | 0.8 kg (15.4%) | 85 %  | 3   |
| Grain | Płatki pszeniczne    | 0.8 kg (15.4%) | 85 %  | 3   |

### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Citra    | 15 g   | 40 min   | 13.5 %     |
| Boil                | Equinox  | 25 g   | 10 min   | 16.1 %     |
| Boil                | Amarillo | 20 g   | 5 min    | 9.3 %      |
| Aroma (end of boil) | Cascade  | 20 g   | 0 min    | 6 %        |
| Dry Hop             | Equinox  | 50 g   | 7 day(s) | 16.1 %     |
| Dry Hop             | Citra    | 50 g   | 5 day(s) | 13.5 %     |
| Dry Hop             | Amarillo | 50 g   | 4 day(s) | 9.3 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                         |     |       |        |                  |
|-------------------------|-----|-------|--------|------------------|
| FM55 Zielone<br>Wzgórze | Ale | Slant | 150 ml | Fermentum Mobile |
|-------------------------|-----|-------|--------|------------------|