

## Session NEIPA

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **25**
- SRM **3.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (60%)	79 %	6
Grain	Płatki pszeniczne	0.5 kg (10%)	85 %	3
Grain	Płatki owsiane	0.5 kg (10%)	85 %	3
Grain	Płatki żytnie	0.5 kg (10%)	80 %	3
Grain	płatki jęczmienne	0.5 kg (10%)	80 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	30 min	8.5 %
Boil	Cascade	20 g	15 min	6.9 %
Aroma (end of boil)	Chinook	30 g	0 min	8.5 %
Dry Hop	Columbus/Tomahawk/Zeus	100 g	5 day(s)	14.7 %
Dry Hop	Amarillo	50 g	5 day(s)	7.8 %
Dry Hop	Chinook	50 g	3 day(s)	8.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11.5 g	Safale
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## Notes

- dodatkowo na 78 sC dodaj płatki owsiane błyskawiczne nadadzą jedwabistości  
*Apr 13, 2019, 11:45 PM*