

Session NEIPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **53**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (63.5%)	80 %	4
Grain	Oats, Flaked	1 kg (15.9%)	80 %	2
Grain	Wheat, Flaked	1 kg (15.9%)	77 %	4
Grain	Wheat, Torrified	0.3 kg (4.8%)	79 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Sabro	50 g	30 min	15 %
Whirlpool	Galaxy	50 g	30 min	15 %
Dry Hop	Sabro	100 g	2 day(s)	15 %
Dry Hop	Galaxy	100 g	2 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP644 - Saccharomyces brux-like Trois	Ale	Liquid	1000 ml	White Labs