

# Ultrasession NEIPA

- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **35**
- SRM **3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1 kg (33.3%)    | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 0.35 kg (11.7%) | 83 %  | 5   |
| Grain | Biscuit Malt         | 0.15 kg (5%)    | 79 %  | 45  |
| Grain | Płatki owsiane       | 0.75 kg (25%)   | 85 %  | 3   |
| Grain | Płatki pszeniczne    | 0.75 kg (25%)   | 85 %  | 3   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Citra  | 5 g    | 60 min   | 12 %       |
| Whirlpool | Citra  | 95 g   | 5 min    | 12 %       |
| Whirlpool | Mosaic | 50 g   | 5 min    | 10 %       |
| Whirlpool | Simcoe | 50 g   | 5 min    | 13.2 %     |
| Dry Hop   | Mosaic | 50 g   | 3 day(s) | 10 %       |
| Dry Hop   | Simcoe | 50 g   | 3 day(s) | 13.2 %     |
| Dry Hop   | Citra  | 50 g   | 3 day(s) | 12 %       |

## Yeasts

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

|       |     |     |      |        |
|-------|-----|-----|------|--------|
| us-05 | Ale | Dry | 11 g | safale |
|-------|-----|-----|------|--------|

### Extras

| Type        | Name             | Amount | Use for | Time   |
|-------------|------------------|--------|---------|--------|
| Water Agent | płatki drożdżowe | 5 g    | Boil    | 60 min |
| Water Agent | gips piwowarski  | 10 g   | Boil    | 60 min |
| Fining      | whirlfloc        | 1 g    | Boil    | 5 min  |