

Session NEIPA PALE ALE mniej

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **9**
- 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 **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **44 C**, Time **25 min**
- Temp **73 C**, Time **70 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **25 min** at **44C**
- Keep mash **70 min** at **73C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (60.6%)	80 %	5
Grain	Płatki owsiane	0.7 kg (10.6%)	60 %	3
Grain	Strzegom Karmel 300	0.3 kg (4.5%)	70 %	299
Grain	Płatki pszeniczne	0.7 kg (10.6%)	60 %	3
Grain	Viking Wheat Malt	0.5 kg (7.6%)	83 %	5
Sugar	Laktoza	0.4 kg (6.1%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	25 g	15 min	7 %
Boil	Amarillo	13 g	60 min	9.5 %
Aroma (end of boil)	Citra	50 g	5 min	12 %
Dry Hop	Nelson Sauvin	50 g	4 day(s)	11.2 %
Dry Hop	Galaxy	42 g	4 day(s)	15 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Liquid	62.5 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Other	gips piwowarski	3 g	Boil	60 min

Notes

- 44 stopnie 25 min tylko slod karmelowy i pszeniczny
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