

## DDH Session NEIPA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **72**
- SRM **4.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **24.5 liter(s)**

### Steps

- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **3 min**

### Mash step by step

- Heat up **19.6 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield  | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (61.2%)   | 85 %   | 7   |
| Grain | Wheat, Flaked             | 0.5 kg (10.2%) | 77 %   | 4   |
| Grain | Oats, Flaked              | 0.5 kg (10.2%) | 80 %   | 2   |
| Grain | Rye, Flaked               | 0.4 kg (8.2%)  | 78.3 % | 4   |
| Grain | Viking Dextrine Malt      | 0.5 kg (10.2%) | 80 %   | 13  |

### Hops

| Use for    | Name   | Amount | Time   | Alpha acid |
|------------|--------|--------|--------|------------|
| First Wort | Belma  | 8 g    | 90 min | 11.5 %     |
| First Wort | Mosaic | 8 g    | 90 min | 10 %       |
| Whirlpool  | Belma  | 10 g   | 30 min | 11.5 %     |
| w 80°C     |        |        |        |            |
| Whirlpool  | Mosaic | 10 g   | 30 min | 10 %       |
| w 80°C     |        |        |        |            |
| Whirlpool  | Sabro  | 10 g   | 30 min | 15 %       |

|                       |        |      |           |        |
|-----------------------|--------|------|-----------|--------|
| w 80°C                |        |      |           |        |
| Whirlpool             | Belma  | 15 g | 20 min    | 11.5 % |
| w 78°C                |        |      |           |        |
| Whirlpool             | Mosaic | 15 g | 20 min    | 10 %   |
| w 78°C                |        |      |           |        |
| Whirlpool             | Sabro  | 15 g | 20 min    | 15 %   |
| w 78°C                |        |      |           |        |
| Whirlpool             | Belma  | 20 g | 15 min    | 11.5 % |
| w 75°C                |        |      |           |        |
| Whirlpool             | Mosaic | 20 g | 15 min    | 10 %   |
| w 75°C                |        |      |           |        |
| Whirlpool             | Sabro  | 20 g | 15 min    | 15 %   |
| w 75°C                |        |      |           |        |
| Dry Hop               | Belma  | 27 g | 11 day(s) | 11.5 % |
| Chmilenie na burzliwą |        |      |           |        |
| Dry Hop               | Mosaic | 27 g | 11 day(s) | 10 %   |
| Chmilenie na burzliwą |        |      |           |        |
| Dry Hop               | Sabro  | 35 g | 11 day(s) | 15 %   |
| Chmilenie na burzliwą |        |      |           |        |
| Dry Hop               | Belma  | 20 g | 3 day(s)  | 11.5 % |
| Chmilenie na cichą    |        |      |           |        |
| Dry Hop               | Mosaic | 20 g | 3 day(s)  | 10 %   |
| Chmilenie na cichą    |        |      |           |        |
| Dry Hop               | Sabro  | 20 g | 3 day(s)  | 15 %   |
| Chmilenie na cichą    |        |      |           |        |

## Yeasts

| Name                    | Type | Form | Amount | Laboratory |
|-------------------------|------|------|--------|------------|
| Lalbrew New England Ale | Ale  | Dry  | 11 g   | Lallemand  |

## Extras

| Type  | Name           | Amount | Use for | Time   |
|-------|----------------|--------|---------|--------|
| Other | Łuska gryczana | 100 g  | Mash    | 60 min |