

Session NEIPA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **29**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **7.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	1.5 kg (62.5%)	83 %	6
Grain	Oats, Flaked	0.45 kg (18.8%)	60 %	2
Grain	Pszeniczny	0.45 kg (18.8%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Krush	50 g	1 day(s)	11 %
Boil	Nelson Sauvín	50 g	2 min	12.1 %
Boil	Sabro	50 g	2 min	17.4 %