

# NEAPA DDH

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **19**
- SRM **3.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (75.8%)	81 %	4
Grain	Pszeniczny	0.5 kg (7.6%)	85 %	4
Grain	Słód owsiany Fawcett	0.5 kg (7.6%)	61 %	5
Grain	Bestmalz Carmel Pils	0.2 kg (3%)	75 %	5
Grain	Płatki owsiane	0.4 kg (6.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	40 min	12.1 %
Aroma (end of boil)	Ahtanum	50 g	1 min	5.9 %
Whirlpool	SUPERDELIC NZ	50 g	0 min	9 %
Dry Hop	SUPERDELIC NZ	150 g	3 day(s)	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
NEIPA nieznanne	Ale	Slant	100 ml	nieznanne

## Extras

Type	Name	Amount	Use for	Time
Fining	łuska ryżu	100 g	Mash	60 min