

# Neipeczka bezalko

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **10**
- SRM **4.5**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **7.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.5 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **7.4 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **1.9 liter(s)** of **76C** water or to achieve **7.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.1 kg (52.4%)	81 %	4
Grain	Pszeniczny	0.6 kg (28.6%)	80 %	4
Grain	Płatki pszeniczne	0.4 kg (19%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	lunga	120 g	1 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 - Coastal Haze	Ale	Liquid	28 ml	White Labs
Lallemand - LalBrew American East Coast - New England	Ale	Dry	3.08 g	Lallemand