

# Nzpa

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **4.4**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **47.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **39.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.6 kg (76.6%)	80 %	5
Grain	Pszeniczny	1.2 kg (12.1%)	85 %	4
Grain	Płatki owsiane	1 kg (10.1%)	60 %	3
Grain	Karmelowy Czerwony	0.12 kg (1.2%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rakau (NZ)	30 g	60 min	10.2 %
Boil	Rakau (NZ)	20 g	30 min	10.2 %
Aroma (end of boil)	Nectaron	50 g	10 min	9.9 %
Whirlpool	Nectaron	50 g	0 min	9.9 %