

# KassNeipa

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **17**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (40.7%)	81 %	4
Grain	Briess - Pale Ale Malt	1 kg (20.3%)	80 %	7
Grain	Pszeniczny	0.5 kg (10.2%)	85 %	4
Grain	Oats, Flaked	0.45 kg (9.1%)	80 %	2
Grain	Rye, Flaked	0.1 kg (2%)	77 %	4
Grain	Wheat, Flaked	0.35 kg (7.1%)	77 %	4
Grain	Proso	0.27 kg (5.5%)	77 %	3
Sugar	Candi Sugar, Clear	0.25 kg (5.1%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	5 g	75 min	13.5 %
Whirlpool	Chinook	45 g	20 min	5.2 %
Boil	Chinook	5 g	50 min	5.2 %
Dry Hop	Chinook	50 g	3 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM55 Zielone Wzgórze	Ale	Slant	200 ml	Fermentum mobile
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