NEDIPA 18 BLG

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **23**
- SRM **4.1**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg *(66.7%)*	81 %	4
Grain	Pszeniczny	1 kg *(16.7%)*	85 %	4
Grain	Carabody	0.5 kg *(8.3%)*	81 %	4
Grain	Płatki owsiane	0.5 kg *(8.3%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	25 g	5 min	11 %
Whirlpool	Mosaic	50 g	10 min	10 %
Whirlpool	Sabro	30 g	10 min	15 %
Dry Hop	Huell Melon	50 g	16 day(s)	7.5 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Mosaic	90 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M66	Ale	Dry	10.5 g	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.