NEPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **59**
- SRM **4.4**
- 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 **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 **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg *(77.5%)*	80 %	4
Grain	Weyermann pszeniczny jasny	0.5 kg *(9.7%)*	80 %	6
Grain	Płatki owsiane	0.5 kg *(9.7%)*	85 %	3
Grain	Weyermann - Carared	0.16 kg *(3.1%)*	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	10 min	9 %
Boil	Citra	30 g	10 min	12 %
Whirlpool	Mosaic	40 g	15 min	10.5 %
Whirlpool	Citra	40 g	15 min	12 %
Whirlpool	Amarillo	40 g	15 min	9 %
Dry Hop	Motueka	60 g	7 day(s)	6.4 %
Dry Hop	Amarillo	60 g	3 day(s)	9 %
Dry Hop	Citra	60 g	3 day(s)	12 %
Dry Hop	Mosaic	60 g	3 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	100 ml	---