NEPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **3.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg *(56.6%)*	81 %	4
Grain	Pszeniczny	1 kg *(18.9%)*	85 %	4
Grain	Oats, Flaked	0.8 kg *(15.1%)*	80 %	2
Grain	Wheat, Flaked	0.5 kg *(9.4%)*	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Equinox	50 g	20 min	13.1 %
Dry Hop	Equinox	50 g	3 day(s)	13.1 %
Dry Hop	Amarillo	100 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---

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