

Nealko

- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **24**
- SRM **4.1**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.9 liter(s)**
- Total mash volume **5.2 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **3.9 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Žytni | 0.2 kg (15.4%) | 85 % | 8 |
| Grain | Viking Pale Ale malt | 1 kg (76.9%) | 80 % | 5 |
| Grain | Abbey Malt Weyermann | 0.1 kg (7.7%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|-------|------------|
| Boil | Citra | 30 g | 5 min | 12 % |