

NEPA 2

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **8**
- SRM **3.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **90 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 **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **68 C**, Time **80 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (33.3%)	81 %	4
Grain	Pszeniczny	2 kg (44.4%)	85 %	4
Grain	Viking Pale Ale malt	1 kg (22.2%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	BRU-1	25 g	5 min	13 %
Whirlpool	BRU-1	100 g	0 min	13 %
Dry Hop	BRU-1	100 g	3 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Slant	1000 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	Sól	4 g	Mash	60 min