

# Nealko

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- 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 %