

# Nealko

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- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **24**
- SRM **3.8**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.1 liter(s)**
- Total mash volume **8.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **6.1 liter(s)** of strike water to **78.4C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.4 kg (19.5%)	65 %	3
Grain	Pilzneński	1.5 kg (73.2%)	81 %	4
Grain	Abbey Malt Weyermann	0.15 kg (7.3%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	45 g	5 min	12 %