

Nealko

- 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 % |