

# NEAPA

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **41**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.3 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **8 liter(s)** of strike water to **72.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (64.1%)	79 %	6
Grain	Płatki owsiane	0.44 kg (18.8%)	85 %	3
Grain	Płatki żytnie	0.4 kg (17.1%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	45 min	8.8 %
Boil	Marynka	25 g	0 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	11.5 g	---