

# NEAPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.7 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **71 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **71C**
- Keep mash **10 min** at **76C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (93.5%)	80 %	5
Grain	Platki owsiane	0.175 kg (6.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	10 g	20 min	16 %
Whirlpool	Vic Secret	10 g	10 min	16 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	5 g	---