

NEPA #1

- Gravity **11.4 BLG**
- ABV ---
- IBU **20**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.1 liter(s)**

Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**
- Temp **80 C**, Time **20 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Keep mash **20 min** at **80C**
- Keep mash **60 min** at **100C**
- Sparge using **-0.9 liter(s)** of **76C** water or to achieve **19.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (50%)	82 %	4
Grain	Viking Pale Ale malt	0.5 kg (12.5%)	80 %	5
Grain	Płatki owsiane	1 kg (25%)	85 %	3
Grain	płatki jęczmienne	0.25 kg (6.3%)	85 %	3
Grain	Płatki pszeniczne	0.25 kg (6.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	40 g	0 min	10 %
Whirlpool	Citra	40 g	10 min	12 %
Whirlpool	Pacific Jade	20 g	10 min	13 %
Dry Hop	Mosaic	10 g	3 day(s)	10 %
2 dni po zadaniu drożdży				
Dry Hop	Citra	5 g	3 day(s)	12 %
2 dni po zadaniu drożdży				
Dry Hop	Pacific Jade	5 g	3 day(s)	13 %

2 dni po zadaniu drożdży				
Dry Hop	Mosaic	50 g	---	10 %
8 dni po zadaniu drożdży. Bezpośrednio przed cold crashem do 3 st. C				
Dry Hop	Citra	30 g	---	12 %
8 dni po zadaniu drożdży. Bezpośrednio przed cold crashem do 3 st. C				
Dry Hop	Pacific Jade	30 g	---	13 %
8 dni po zadaniu drożdży. Bezpośrednio przed cold crashem do 3 st. C				

Yeasts

Name	Type	Form	Amount	Laboratory
White Yeast WLP006 London Fog	Ale	Liquid	40 ml	---
odfermentowanie 60% - 70%				