

NEPA #3

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU ---
- SRM **4.6**
- 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 **6.5 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **33.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Low Colour Maris Otter	3 kg (66.7%)	80 %	3
Grain	Pszeniczny Jasny Best Malt	0.5 kg (11.1%)	80 %	5
Grain	Płatki Owsiane	0.5 kg (11.1%)	60 %	3
Grain	Pale Cara Thomas Fawcett	0.5 kg (11.1%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	25 g	---	12.6 %
Whirlpool	Mosaic	25 g	---	12.3 %
Whirlpool	El Dorado	25 g	---	15 %
Dry Hop	Citra	25 g	---	12.6 %
Dry Hop	Mosaic	25 g	---	12.3 %
Dry Hop	El Dorado	25 g	---	15 %