

## NEPA #5 RESZTKI

---

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **8**
- SRM **3.9**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

### Mash information

- Mash efficiency **61 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**
- Temp **80 C**, Time **15 min**

### Mash step by step

- Heat up **16 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Keep mash **15 min** at **80C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Low Colour Maris Otter     | 1.5 kg (37.5%)  | 80 %  | 3   |
| Grain | Płatki Owsiane             | 1 kg (25%)      | 60 %  | 3   |
| Grain | Płatki Jęczmienne / stare  | 0.25 kg (6.3%)  | 60 %  | 3   |
| Grain | Pszeniczny Jasny Best Malt | 0.5 kg (12.5%)  | 80 %  | 5   |
| Grain | Viking Pale Ale Malt       | 0.75 kg (18.8%) | 80 %  | 6   |

### Hops

| Use for   | Name         | Amount | Time   | Alpha acid |
|-----------|--------------|--------|--------|------------|
| Whirlpool | Pacific Jade | 15 g   | 15 min | 12.5 %     |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11 g   | Fermentis  |