

Nicpoń

- Gravity **14 BLG**
- ABV ---
- IBU **40**
- SRM **6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **74 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **74C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (50%)	80 %	5
Grain	Pszeniczny	2 kg (40%)	85 %	4
Grain	Abbey Castle	0.5 kg (10%)	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	15 min	10 %
Boil	Mosaic	50 g	5 min	10 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	14 g	Danstar