

# Nimfa

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **36**
- SRM **6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (63.8%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (21.3%)	79 %	16
Grain	Pszeniczny	0.5 kg (10.6%)	85 %	4
Grain	Słód owsiany Fawcett	0.1 kg (2.1%)	61 %	5
Grain	Caramel/Crystal Malt - 20L	0.1 kg (2.1%)	75 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	ADHA	15 g	50 min	13.5 %
Boil	ADHA	10 g	5 min	13.5 %
Whirlpool	Citra	20 g	15 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	100 ml	FM

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Water Agent	gips piwowarski	1 g	Mash	60 min
Fining	karagen	2 g	Boil	10 min