

Light neipa

- Gravity **10 BLG**
- ABV **4 %**
- IBU **77**
- SRM **4.5**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **8 %**
- Size with trub loss **15.3 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **17.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **17.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.4 kg (51.9%)	81 %	4
Grain	Płatki owsiane	0.5 kg (18.5%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (18.5%)	85 %	3
Grain	Biscuit Malt	0.3 kg (11.1%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Galaxy	50 g	25 min	15 %
Whirlpool	Nelson Sauvín	50 g	25 min	11 %
Dry Hop	Galaxy	50 g	2 day(s)	15 %
Dry Hop	Nelson Sauvín	50 g	2 day(s)	11 %