

NEPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **59**
- SRM **4.4**
- Style **American Pale Ale**

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 **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

Steps

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

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (77.5%) | 80 % | 4 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (9.7%) | 80 % | 6 |
| Grain | Płatki owsiane | 0.5 kg (9.7%) | 85 % | 3 |
| Grain | Weyermann - Carared | 0.16 kg (3.1%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Amarillo | 30 g | 10 min | 9 % |
| Boil | Citra | 30 g | 10 min | 12 % |
| Whirlpool | Mosaic | 40 g | 15 min | 10.5 % |
| Whirlpool | Citra | 40 g | 15 min | 12 % |
| Whirlpool | Amarillo | 40 g | 15 min | 9 % |
| Dry Hop | Motueka | 60 g | 7 day(s) | 6.4 % |
| Dry Hop | Amarillo | 60 g | 3 day(s) | 9 % |
| Dry Hop | Citra | 60 g | 3 day(s) | 12 % |
| Dry Hop | Mosaic | 60 g | 3 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------------|-------------|---------------|-------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 100 ml | --- |