

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 |