

# Nepa

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **17**
- SRM **3.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **28.4 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **65 C**, Time **80 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **70.5C**
- Add grains
- Keep mash **80 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 1.7 kg (38.6%) | 82 %  | 4   |
| Grain | Płatki owsiane      | 0.5 kg (11.4%) | 60 %  | 3   |
| Grain | Płatki pszeniczne   | 0.5 kg (11.4%) | 60 %  | 3   |
| Grain | Strzegom Pszeniczny | 1.7 kg (38.6%) | 81 %  | 6   |

## Hops

| Use for   | Name         | Amount | Time   | Alpha acid |
|-----------|--------------|--------|--------|------------|
| Boil      | Enigma (AUS) | 20 g   | 5 min  | 17.2 %     |
| Whirlpool | Enigma (AUS) | 20 g   | 15 min | 17.2 %     |