

# NEPA (New England Pale Ale)

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **108**
- SRM **4.1**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.9 liter(s)**

## Steps

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

## Mash step by step

- Heat up **14.2 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner Malt	3.56 kg (75.5%)	82.23 %	3
Grain	Torrefied Oats, Flaked	0.5 kg (10.6%)	85 %	2
Grain	Wheat Malt Pale	0.5 kg (10.6%)	82.23 %	4
Grain	Carared	0.16 kg (3.3%)	77.9 %	63

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	31.25 g	10 min	12.6 %
Boil	Galaxy	31.25 g	10 min	15 %
Aroma (end of boil)	Citra	31.25 g	15 min	12.6 %
Aroma (end of boil)	Galaxy	31.25 g	15 min	15 %
Aroma (end of boil)	Mosaic	31.25 g	15 min	11.3 %
Dry Hop	Mosaic	62.5 g	7 day(s)	11.3 %
Dry Hop	Citra	62.5 g	3 day(s)	12.6 %
Dry Hop	Galaxy	62.5 g	3 day(s)	15.6 %
Dry Hop	Mosaic	62.5 g	3 day(s)	12.25 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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London Ale III 1318	Ale	Liquid	1250 ml	Wyeast
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gypsum	3.75 g	Mash	0 min
Fining	Protafloc	0.63 g	Boil	15 min