

KassNeipa

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **17**
- SRM **3.8**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Pilzneński | 2 kg (40.7%) | 81 % | 4 |
| Grain | Briess - Pale Ale Malt | 1 kg (20.3%) | 80 % | 7 |
| Grain | Pszeniczny | 0.5 kg (10.2%) | 85 % | 4 |
| Grain | Oats, Flaked | 0.45 kg (9.1%) | 80 % | 2 |
| Grain | Rye, Flaked | 0.1 kg (2%) | 77 % | 4 |
| Grain | Wheat, Flaked | 0.35 kg (7.1%) | 77 % | 4 |
| Grain | Proso | 0.27 kg (5.5%) | 77 % | 3 |
| Sugar | Candi Sugar, Clear | 0.25 kg (5.1%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Equinox | 5 g | 75 min | 13.5 % |
| Whirlpool | Chinook | 45 g | 20 min | 5.2 % |
| Boil | Chinook | 5 g | 50 min | 5.2 % |
| Dry Hop | Chinook | 50 g | 3 day(s) | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|-------------------------|-----|-------|--------|------------------|
| FM55 Zielone Wzgórze | Ale | Slant | 200 ml | Fermentum mobile |
|-------------------------|-----|-------|--------|------------------|