

# NEDIPA 18 BLG

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **23**
- SRM **4.1**

## 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type  | Name           | Amount        | Yield | EBC |
|-------|----------------|---------------|-------|-----|
| Grain | Pilzneński     | 4 kg (66.7%)  | 81 %  | 4   |
| Grain | Pszeniczny     | 1 kg (16.7%)  | 85 %  | 4   |
| Grain | Carabody       | 0.5 kg (8.3%) | 81 %  | 4   |
| Grain | Płatki owsiane | 0.5 kg (8.3%) | 60 %  | 3   |

## Hops

| Use for   | Name          | Amount | Time      | Alpha acid |
|-----------|---------------|--------|-----------|------------|
| Boil      | Nelson Sauvín | 25 g   | 5 min     | 11 %       |
| Whirlpool | Mosaic        | 50 g   | 10 min    | 10 %       |
| Whirlpool | Sabro         | 30 g   | 10 min    | 15 %       |
| Dry Hop   | Huell Melon   | 50 g   | 16 day(s) | 7.5 %      |
| Dry Hop   | Citra         | 50 g   | 3 day(s)  | 12 %       |
| Dry Hop   | Mosaic        | 90 g   | 3 day(s)  | 10 %       |

## Yeasts

| Name                | Type | Form | Amount | Laboratory |
|---------------------|------|------|--------|------------|
| Mangrove Jack's M66 | Ale  | Dry  | 10.5 g | ---        |