

# NEPA

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- Gravity **12.9 BLG**
- ABV ---
- IBU **39**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.6 kg (75.4%)	80 %	5
Grain	Słód owsiany Fawcett	0.75 kg (12.3%)	61 %	5
Grain	Płatki owsiane	0.75 kg (12.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Whirlpool	El Dorado	25 g	5 min	15 %
Whirlpool	Galaxy	25 g	5 min	15 %
Whirlpool	Mosaic	25 g	5 min	10 %
Dry Hop	El Dorado	25 g	7 day(s)	15 %
Dry Hop	Galaxy	25 g	7 day(s)	15 %
Dry Hop	Mosaic	25 g	7 day(s)	10 %
Dry Hop	El Dorado	50 g	3 day(s)	15 %
Dry Hop	Galaxy	50 g	3 day(s)	15 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	11.5 g	Safale