

# 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            |