

## NEPA #5 RESZTKI

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **8**
- SRM **3.9**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

### Mash information

- Mash efficiency **61 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**
- Temp **80 C**, Time **15 min**

### Mash step by step

- Heat up **16 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Keep mash **15 min** at **80C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Low Colour Maris Otter	1.5 kg (37.5%)	80 %	3
Grain	Płatki Owsiane	1 kg (25%)	60 %	3
Grain	Płatki Jęczmienne / stare	0.25 kg (6.3%)	60 %	3
Grain	Pszeniczny Jasny Best Malt	0.5 kg (12.5%)	80 %	5
Grain	Viking Pale Ale Malt	0.75 kg (18.8%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Pacific Jade	15 g	15 min	12.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	Fermentis