

Nepa

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **17**
- SRM **3.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **65 C**, Time **80 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **70.5C**
- Add grains
- Keep mash **80 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.7 kg (38.6%)	82 %	4
Grain	Płatki owsiane	0.5 kg (11.4%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (11.4%)	60 %	3
Grain	Strzegom Pszeniczny	1.7 kg (38.6%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	20 g	5 min	17.2 %
Whirlpool	Enigma (AUS)	20 g	15 min	17.2 %