

# nealko

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- Gravity **6 BLG**
- ABV ---
- IBU **18**
- SRM **3.5**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.8 kg (90%)	80 %	7
Grain	Weyermann pszeniczny jasny	0.1 kg (5%)	80 %	6
Grain	Strzegom Wiedeński	0.1 kg (5%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ahtanum	20 g	30 min	5 %
Boil	Ahtanum	20 g	10 min	5 %
Boil	Ahtanum	20 g	1 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	200 ml	Danstar