

NEDIPA 18 BLG

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **23**
- SRM **4.1**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|---------------|-------|-----|
| Grain | Pilzneński | 4 kg (66.7%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (16.7%) | 85 % | 4 |
| Grain | Carabody | 0.5 kg (8.3%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (8.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------------|--------|-----------|------------|
| Boil | Nelson Sauvign | 25 g | 5 min | 11 % |
| Whirlpool | Mosaic | 50 g | 10 min | 10 % |
| Whirlpool | Sabro | 30 g | 10 min | 15 % |
| Dry Hop | Huell Melon | 50 g | 16 day(s) | 7.5 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |
| Dry Hop | Mosaic | 90 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|------|--------|------------|
| Mangrove Jack's M66 | Ale | Dry | 10.5 g | --- |