

# NemPAIm

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **32**
- SRM **5.1**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.2 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15.2 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - 6 Row Brewers Malt	4 kg (79.2%)	78 %	4
Grain	Briess - 2 Row Carapils Malt	0.2 kg (4%)	75 %	3
Grain	Weyermann pszeniczny jasny	0.2 kg (4%)	80 %	6
Grain	Aroma CastleMalting	0.2 kg (4%)	78 %	100
Grain	Abbey Castle	0.2 kg (4%)	80 %	45
Grain	Oats, Flaked	0.25 kg (5%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13 %
Dry Hop	Simcoe	25 g	4 day(s)	13 %
Aroma (end of boil)	Golding	15 g	10 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM27 Artefakty Trapistów	Ale	Slant	300 ml	Fermentum Mobile
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