

# NeNeNa

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **25**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **69 C**, Time **60 min**
- Temp **80 C**, Time **1 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **60 min** at **69C**
- Keep mash **1 min** at **80C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **15.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki pszeniczne	1.5 kg (33.3%)	85 %	3
Grain	Płatki owsiane	0.5 kg (11.1%)	85 %	3
Grain	Strzegom Pilzneński	2.5 kg (55.6%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Mosaic	50 g	2 day(s)	10 %
Dry Hop	Galaxy	50 g	2 day(s)	15 %
Whirlpool	Galaxy	50 g	0 min	15 %
Whirlpool	Mosaic	50 g	0 min	10 %
Boil	hallertauer taurus	10 g	60 min	15.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	1000 ml	FM