

# Nepa

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **16**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69.4C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.9 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	Amora preta	20 g	5 min	16 %
Whirlpool	Amora preta	20 g	15 min	16 %