

# Nightmare NEIPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **12**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.65 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **23.7 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (61.5%)   | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 1.5 kg (23.1%) | 83 %  | 5   |
| Grain | Płatki owsiane       | 0.5 kg (7.7%)  | 85 %  | 3   |
| Grain | Płatki pszeniczne    | 0.5 kg (7.7%)  | 85 %  | 3   |

## Hops

| Use for    | Name     | Amount | Time      | Alpha acid |
|------------|----------|--------|-----------|------------|
| First Wort | Equinox  | 10 g   | 30 min    | 14.5 %     |
| Whirlpool  | Mosaic   | 50 g   | 1 min     | 12.5 %     |
| Dry Hop    | Equinox  | 80 g   | 16 day(s) | 14.5 %     |
| Dry Hop    | Citra    | 180 g  | 2 day(s)  | 12 %       |
| Dry Hop    | Amarillo | 50 g   | 20 day(s) | 9.5 %      |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM55 Zielone Wzgórze | Ale  | Liquid | 20 ml  | Fermentum Mobile |