

# JAPA

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- Gravity **11.4 BLG**
- ABV ---
- IBU **32**
- SRM **4.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Chit Malt	0.5 kg (10%)	50 %	2
Grain	Strzegom Pale Ale	1 kg (20%)	79 %	6
Grain	Strzegom Wiedeński	2.5 kg (50%)	79 %	10
Grain	Strzegom Pilzneński	1 kg (20%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	17 g	90 min	10.5 %
Boil	Chinook	6 g	90 min	13 %
Boil	Monroe	20 g	10 min	2.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's