

# Kvapa Ekuanot SH

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **30**
- SRM **12**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.3 liter(s)**

## Fermentables

| Type           | Name                                | Amount         | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny          | 1.2 kg (70.6%) | 80 %  | 45  |
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 0.5 kg (29.4%) | 80 %  | 36  |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Ekuanot | 5 g    | 60 min | 14 %       |
| Boil                | Ekuanot | 5 g    | 30 min | 14 %       |
| Aroma (end of boil) | Ekuanot | 10 g   | 1 min  | 14 %       |

## Yeasts

| Name                           | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Voss Kveik | Ale  | Dry  | 11 g   | Lallemand  |