

# Yapa

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **65**
- SRM **5.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Castle Pale Ale      | 2 kg (61.5%)   | 80 %  | 8   |
| Grain | Strzegom Karmel 30   | 0.25 kg (7.7%) | 75 %  | 30  |
| Grain | Strzegom Pilzniejszy | 1 kg (30.8%)   | 80 %  | 4   |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Citra  | 10 g   | 50 min   | 12 %       |
| Boil    | Simcoe | 15 g   | 50 min   | 13.2 %     |
| Boil    | Citra  | 15 g   | 10 min   | 12 %       |
| Dry Hop | Citra  | 25 g   | 3 day(s) | 12 %       |
| Dry Hop | Simcoe | 15 g   | 3 day(s) | 13.2 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

## Extras

| Type | Name       | Amount | Use for   | Time     |
|------|------------|--------|-----------|----------|
| Herb | Yerba Mate | 100 g  | Secondary | 2 day(s) |