

# Japa

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **21**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name     | Amount      | Yield | EBC |
|-------|----------|-------------|-------|-----|
| Grain | Pale ale | 5 kg (100%) | 80 %  | 7   |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 10 g   | 60 min   | 15.5 %     |
| Boil                | Centennial             | 10 g   | 10 min   | 10.5 %     |
| Aroma (end of boil) | Chinook                | 5 g    | 1 min    | 13 %       |
| Dry Hop             | Centennial             | 10 g   | 4 day(s) | 10.5 %     |

## Yeasts

| Name    | Type | Form | Amount | Laboratory |
|---------|------|------|--------|------------|
| US - 05 | Ale  | Dry  | 7.5 g  | Fermentis  |