

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 |