

# 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