

Łapa

- Gravity **14.7 BLG**
- ABV ---
- IBU **36**
- SRM **6.3**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (71.4%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 2 kg (28.6%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Warrior | 20 g | 60 min | 15.5 % |
| Boil | Mosaic | 20 g | 10 min | 10 % |
| Boil | Ella (AUS) | 20 g | 5 min | 14.6 % |
| Dry Hop | Mosaic | 30 g | 1 day(s) | 10 % |
| Dry Hop | Ella (AUS) | 30 g | 5 day(s) | 14.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|-------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Slant | 150 ml | Mangrove Jack's |