

## Nasza szkapa Espe apa

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **7**
- SRM **3.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (90%)	80 %	4
Grain	Strzegom Pszeniczny	0.3 kg (6%)	81 %	6
Grain	Abbey Castle	0.2 kg (4%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Motueka	50 g	10 min	8.3 %
Dry Hop	Motueka	50 g	5 day(s)	8.3 %
Dry Hop	Rakau (NZ)	100 g	5 day(s)	8.7 %