

FPD: HAPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **3.6**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 3 kg (54.5%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (9.1%) | 85 % | 4 |
| Grain | Słód owsiany Fawcett | 1 kg (18.2%) | 61 % | 5 |
| Grain | Płatki owsiane | 1 kg (18.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | Simcoe | 20 g | 25 min | 13.2 % |
| Boil | Citra | 30 g | 5 min | 12 % |
| Whirlpool | Nelson Sauvín | 30 g | 0 min | 11 % |
| Dry Hop | Nelson Sauvín | 40 g | 3 day(s) | 11 % |
| Dry Hop | Citra | 40 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|------------|
| Wyeast - London Ale III | Ale | Slant | 200 ml | --- |