

# KAPA - Twoj browar

---

- Gravity **10 BLG**
- ABV **4 %**
- IBU **41**
- SRM **4.4**
- Style **American IPA**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	80 %	5
Grain	Monachijski	0.75 kg (15%)	80 %	16
Grain	Caramel/Crystal Malt - 10L	0.25 kg (5%)	75 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Phoenix	35 g	50 min	11 %
Aroma (end of boil)	Progress	50 g	5 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Dry	10 g	Mangrove Jack's