

# Mewa

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- Gravity **12 BLG**
- ABV ---
- IBU **37**
- SRM **1.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (DE)	2.7 kg (64.3%)	82.06 %	1
Adjunct	Flaked Rice	1.2 kg (28.6%)	86.37 %	-1
Adjunct	Carapils (DE)	0.3 kg (7.1%)	75.58 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zythos (US)	5 g	60 min	11 %
Boil	Rakau (AU)	20 g	15 min	12 %
Boil	Zythos (US)	20 g	10 min	11 %
Boil	Sorachi Ace (JP)	20 g	5 min	11.45 %

## Yeasts

Name	Type	Form	Amount	Laboratory
U.S. West Coast	Ale	Dry	10 g	Mangrove Jack's