

# whatZapp

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	2.8 kg (80%)	82 %	5
Grain	Płatki owsiane	0.5 kg (14.3%)	60 %	3
Grain	Carabelge	0.2 kg (5.7%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zapp	20 g	50 min	4.2 %
Aroma (end of boil)	Zapp	30 g	10 min	4.2 %
Whirlpool	Zapp	50 g	15 min	4.2 %
Dry Hop	Zapp	50 g	10 day(s)	4.2 %
Dry Hop	Zapp	50 g	4 day(s)	4.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safeale S33	Ale	Dry	11 g	---

## Notes

- Do wody do zacierania dodano 5 ml kwasu fosf (zbyt dużo)  
Do zacieru dodano +/- 4 szczypty gipsu piwowarskiego

Ważono 7.05.2023  
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