

HAPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **4.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.7 kg (52.3%) | 80 % | 5 |
| Grain | Pszeniczny | 0.7 kg (21.5%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (15.4%) | 70 % | 3 |
| Grain | Płatki owsiane | 0.25 kg (7.7%) | 70 % | 3 |
| Grain | Abbey Castle | 0.1 kg (3.1%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Citra | 10 g | 60 min | 12 % |
| Whirlpool | Sabro | 50 g | 5 min | 9.5 % |
| Whirlpool | Cascade | 50 g | 5 min | 6 % |
| Whirlpool | Amarillo | 20 g | 5 min | 9.5 % |
| Dry Hop | Sabro | 50 g | 3 day(s) | 9.5 % |

Notes

- lunga + Ekuanot + Citra
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