

# Łapa

- Gravity **14.7 BLG**
- ABV ---
- IBU **36**
- SRM **6.3**
- Style **American Brown Ale**

## 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (71.4%)	80 %	4
Grain	Strzegom Monachijski typ II	2 kg (28.6%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	15.5 %
Boil	Mosaic	20 g	10 min	10 %
Boil	Ella (AUS)	20 g	5 min	14.6 %
Dry Hop	Mosaic	30 g	1 day(s)	10 %
Dry Hop	Ella (AUS)	30 g	5 day(s)	14.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Slant	150 ml	Mangrove Jack's