

yoshipa

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **3.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **76 %**
- 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 | Heidelberg | 2.5 kg (48.1%) | 80.5 % | 2 |
| Grain | Oats, Flaked | 0.8 kg (15.4%) | 80 % | 2 |
| Grain | Žytni | 0.5 kg (9.6%) | 85 % | 8 |
| Sugar | Brown Sugar, Light | 0.2 kg (3.8%) | 100 % | 16 |
| Grain | Viking Pale Ale malt | 1 kg (19.2%) | 80 % | 5 |
| Grain | Acid Malt | 0.2 kg (3.8%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Iunga | 30 g | 70 min | 11 % |
| Boil | Huell Melon | 25 g | 5 min | 7.5 % |
| Boil | Huell Melon | 25 g | 0 min | 7.5 % |
| Dry Hop | Huell Melon | 100 g | 4 day(s) | 7.5 % |