

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

- Iunga + Ekuanot + Citra
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