

## FPD: HAPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **3.6**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (54.5%)	81 %	4
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4
Grain	Słód owsiany Fawcett	1 kg (18.2%)	61 %	5
Grain	Płatki owsiane	1 kg (18.2%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	25 min	13.2 %
Boil	Citra	30 g	5 min	12 %
Whirlpool	Nelson Sauvín	30 g	0 min	11 %
Dry Hop	Nelson Sauvín	40 g	3 day(s)	11 %
Dry Hop	Citra	40 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Slant	200 ml	---