

# Yapa

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **65**
- SRM **5.9**
- 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	Castle Pale Ale	2 kg (61.5%)	80 %	8
Grain	Strzegom Karmel 30	0.25 kg (7.7%)	75 %	30
Grain	Strzegom Pilzneński	1 kg (30.8%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	50 min	12 %
Boil	Simcoe	15 g	50 min	13.2 %
Boil	Citra	15 g	10 min	12 %
Dry Hop	Citra	25 g	3 day(s)	12 %
Dry Hop	Simcoe	15 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Herb	Yerba Mate	100 g	Secondary	2 day(s)