

# yoshipa

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- 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 %