

GJERAPPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **78**
- SRM **4.2**

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 **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (89.6%)	80 %	4
Grain	Karmelowy Jasny 30EBC	0.1 kg (3%)	75 %	30
Sugar	Cukier	0.25 kg (7.5%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Cukier	250 g	10 min	1 %
Whirlpool	Citra	20 g	10 min	12 %
Whirlpool	Amarillo	30 g	10 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Notes

- 65 stopni
70 minut
May 21, 2025, 1:14 AM