

# Igor Ale

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **22**
- SRM **4.1**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12.5 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.5 kg (40.3%)	81 %	5
Grain	Pszeniczny	1.5 kg (24.2%)	85 %	4
Grain	Briess - Carapils Malt	1 kg (16.1%)	74 %	3
Grain	Płatki owsiane	1 kg (16.1%)	60 %	3
Grain	Acid Malt	0.2 kg (3.2%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	I	20 g	55 min	11.5 %