

# Kiribati

- Gravity **12.1 BLG**
- ABV ---
- IBU **19**
- SRM **6.1**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.8 kg (86.4%)	80 %	7
Grain	Monachijski	0.2 kg (4.5%)	80 %	16
Grain	Strzegom Wiedeński	0.2 kg (4.5%)	79 %	10
Grain	Pszeniczny	0.2 kg (4.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacifica (NZ)	5 g	60 min	4.8 %
Boil	Pacifica (NZ)	5 g	25 min	4.8 %
Boil	Nelson Sauvín	5 g	20 min	11 %
Boil	Nelson Sauvín	5 g	15 min	11 %
Boil	Nelson Sauvín	10 g	10 min	11 %
Boil	Pacifica (NZ)	10 g	5 min	4.8 %
Boil	Nelson Sauvín	5 g	0 min	11 %
Dry Hop	Pacifica (NZ)	25 g	4 day(s)	4.8 %
Dry Hop	Nelson Sauvín	25 g	4 day(s)	11 %
Boil	Pacifica (NZ)	5 g	0 min	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---