

# Letni odlot

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **20**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.6 kg (96.3%)	80 %	5
Grain	Munich Malt	0.1 kg (3.7%)	80 %	18

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	5 g	55 min	12.4 %
Aroma (end of boil)	Falconer's Flight	15 g	5 min	10.3 %
Whirlpool	Falconer's Flight	20 g	1 min	10.3 %
Dry Hop	Falconer's Flight	45 g	3 day(s)	10.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	---