

# LOLowa kooperacja

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **69**
- SRM **6.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (78.9%)	80 %	5
Grain	Strzegom Wiedeński	0.5 kg (8.8%)	79 %	10
Grain	Carared	0.7 kg (12.3%)	75 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	40 min	13 %
Boil	Magnum	30 g	30 min	13.5 %
Whirlpool	Lublin (Lubelski)	30 g	10 min	4 %

## Yeasts

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