

## Uro 24

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **24**
- SRM **3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (100%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Cardinal	30 g	10 min	9 %
Boil	Zula	30 g	10 min	8.3 %
Aroma (end of boil)	Oktawia	30 g	5 min	7.1 %
Whirlpool	Styrian Dragon	20 g	1 min	7.2 %

### Yeasts

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