

GJERAPPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **57**
- SRM **4.2**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (88.2%)	80 %	4
Grain	Karmelowy Jasny 30EBC	0.1 kg (2.9%)	75 %	30
Sugar	Cukier	0.3 kg (8.8%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Amarillo	20 g	10 min	9.5 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Aroma (end of boil)	Amarillo	10 g	0 min	9.5 %
Dry Hop	Amarillo	20 g	3 day(s)	9.5 %
Dry Hop	Citra	10 g	3 day(s)	12 %

Yeasts

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