

# Ranger V1

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **86**
- SRM **6.9**
- Style **American Pale 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 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

| Type  | Name                  | Amount       | Yield | EBC |
|-------|-----------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale     | 3 kg (42.9%) | 55 %  | 6   |
| Grain | Pilzneński            | 1 kg (14.3%) | 50 %  | 4   |
| Grain | Karmelowy Jasny 30EBC | 1 kg (14.3%) | 55 %  | 30  |
| Grain | Płatki pszeniczne     | 1 kg (14.3%) | 50 %  | 3   |
| Grain | Płatki owsiane        | 1 kg (14.3%) | 55 %  | 3   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Citra   | 20 g   | 60 min   | 12 %       |
| Boil    | Chinook | 20 g   | 60 min   | 13 %       |
| Boil    | Chinook | 20 g   | 40 min   | 13 %       |
| Boil    | Chinook | 10 g   | 5 min    | 13 %       |
| Dry Hop | Citra   | 30 g   | 7 day(s) | 12 %       |
| Dry Hop | Mosaic  | 30 g   | 7 day(s) | 10 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| s33  | Ale  | Dry  | 11.5 g | ---        |