

# Ala ma kota

---

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **41**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.8 kg (84.2%)	80 %	5
Grain	Žytni	0.9 kg (15.8%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	60 g	30 min	6 %
Boil	Mosaic	10 g	10 min	10 %
Boil	Citra	10 g	10 min	12 %
Aroma (end of boil)	Mosaic	20 g	0 min	10 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Dry Hop	Motueka	30 g	7 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale