

## Dwie skały

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **34**
- SRM **5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.9%)	80 %	5
Grain	Monachijski	0.5 kg (9.1%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	5 g	60 min	15 %
Aroma (end of boil)	Galaxy	45 g	10 min	15 %
Dry Hop	Galaxy	50 g	3 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Kveik Tormodgarden	Ale	Dry	6 g	---