

## Freestyle beer

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **36**
- SRM ---

### 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 **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale (bestmalz)	5.7 kg (89.1%)	--- %	---
Grain	Carafa typ 2(weyermann)	0.3 kg (4.7%)	--- %	---
Grain	Platki owsiane	0.4 kg (6.3%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	50 min	11.3 %
Boil	Simcoe	25 g	15 min	13 %
Boil	Citra	15 g	7 min	12.9 %
Boil	Galaxy	35 g	0 min	14.5 %
Boil	Sabro	35 g	0 min	15 %