

# Kangoo

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **32**
- SRM **4.7**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **15.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt  | 4.5 kg (89.1%) | 80 %  | 5   |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (5%)   | 75 %  | 30  |
| Grain | Weyermann - Carapils  | 0.3 kg (5.9%)  | 78 %  | 4   |

## Hops

| Use for | Name         | Amount | Time     | Alpha acid |
|---------|--------------|--------|----------|------------|
| Boil    | Enigma (AUS) | 10 g   | 60 min   | 17.2 %     |
| Boil    | Enigma (AUS) | 20 g   | 10 min   | 17.2 %     |
| Boil    | Vic Secret   | 20 g   | 0 min    | 16.3 %     |
| Dry Hop | Enigma (AUS) | 20 g   | 7 day(s) | 17.2 %     |
| Dry Hop | Vic Secret   | 30 g   | 7 day(s) | 16.3 %     |

## Yeasts

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