

## Koop 4

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- Gravity **12.4 BLG**
- ABV ---
- IBU **120**
- SRM **5.4**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (100%)	79 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	200 g	30 min	4.5 %
Boil	Tettnang	200 g	5 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	5 g	---