

## Koop 5

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- Gravity **12.4 BLG**
- ABV ---
- IBU **120**
- SRM **5.4**
- Style **American Pale Ale**

### 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	Chinook	50 g	30 min	13 %
Boil	Citra	100 g	10 min	12 %
Boil	Amarillo	50 g	1 min	9.5 %
Boil	Citra	50 g	1 min	12 %
Dry Hop	WAI-ITI	50 g	3 day(s)	4.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	6 g	---