

## MS9

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **53**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (100%)	85 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	30 min	10 %
Boil	Citra	50 g	10 min	12 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Aroma (end of boil)	Citra	23 g	0 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis