

# Mybeer

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **41**
- SRM **3.2**
- Style **California Common Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (61.2%)	80 %	5
Grain	Weyermann - Carapils	0.3 kg (6.1%)	78 %	4
Grain	Platki orkiszowe	0.4 kg (8.2%)	80 %	4
Grain	Rye, Flaked	0.4 kg (8.2%)	78.3 %	4
Grain	Rice, Flaked	0.4 kg (8.2%)	70 %	2
Grain	Oats, Flaked	0.4 kg (8.2%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Palisade	16.3 g	120 min	7.6 %
Boil	Palisade	38 g	60 min	7.6 %
Boil	Citra	10 g	60 min	12 %
Boil	Citra	10 g	15 min	12 %
Dry Hop	Citra	7.2 g	10 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	10 ml	White Labs