

# rocko

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **60**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.9%)	80 %	5
Grain	Płatki pszeniczne	0.5 kg (9.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	45 min	11 %
Boil	Amarillo	20 g	15 min	9.5 %
Boil	Simcoe	20 g	15 min	13.2 %
Boil	Centennial	20 g	15 min	10.5 %
Boil	Simcoe	20 g	5 min	13.2 %
Boil	Centennial	20 g	5 min	10.5 %
Boil	Amarillo	20 g	5 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	11 g	---