

## test

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **20**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

### Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 3.94 kg (81.9%) | 80 %  | 5   |
| Grain | Viking Wheat Malt          | 0.75 kg (15.6%) | 83 %  | 5   |
| Grain | Caramel/Crystal Malt - 30L | 0.12 kg (2.5%)  | 75 %  | 59  |

### Hops

| Use for | Name       | Amount | Time  | Alpha acid |
|---------|------------|--------|-------|------------|
| Boil    | Lemon drop | 200 g  | 5 min | 4.6 %      |

### Yeasts

| Name    | Type | Form   | Amount | Laboratory |
|---------|------|--------|--------|------------|
| hothead | Ale  | Liquid | 120 ml | ---        |