

# Albig

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **54**
- SRM **4.5**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **2 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (87%)	80 %	5
Grain	Weyermann - Carapils	0.5 kg (8.7%)	78 %	4
Grain	Caramel/Crystal Malt - 10L	0.25 kg (4.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Cascade	20 g	30 min	6 %
Boil	Cascade	20 g	20 min	6 %
Boil	Cascade	20 g	10 min	6 %
Dry Hop	Citra	20 g	14 day(s)	12 %
Dry Hop	Cascade	40 g	14 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10.5 g	Fermentis