

# coś

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **5**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (90%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.5 kg (10%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	13 g	60 min	12.6 %
Aroma (end of boil)	Citra	15 g	5 min	12.6 %
Whirlpool	Citra	10 g	0 min	12.6 %
Dry Hop	Citra	10 g	3 day(s)	12.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11.5 g	---