

diphop

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- 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 Pilsner malt	4.5 kg (90%)	82 %	4
Grain	Viking Wheat Malt	0.25 kg (5%)	83 %	5
Grain	Viking Munich Malt	0.25 kg (5%)	78 %	18

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Perle	30 g	60 min	5 %
Mash	Perle	20 g	20 min	5 %