

Freyr 2019

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **84**
- SRM **3.8**

Batch size

- Expected quantity of finished beer **4 liter(s)**
- Trub loss **0 %**
- Size with trub loss **4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **4.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|----------------------|-----------------|-------|-----|
| Dry Extract | Arsegan - Light | 0.5 kg (76.9%) | 90 % | 8 |
| Grain | Dingemans - Wheat MD | 0.15 kg (23.1%) | 82 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Perle | 15 g | 60 min | 7 % |
| Boil | Hallertau Spalt Select | 15 g | 30 min | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M10 Workhorse | Ale | Dry | 2 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------------|--------|---------|----------|
| Herb | Lemongrass | 17 g | Boil | 60 min |
| Other | Orange Juice | 1 g | Boil | 60 min |
| Other | Orange Peel | 2 g | Boil | 60 min |
| Spice | Ginger | 23 g | Boil | 60 min |
| Herb | Mint | 20 g | Boil | 1 min |
| Herb | Elderflower Blossom | 3.5 g | Primary | 1 day(s) |