

# Fripalestajla

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **70**
- SRM **3.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **35 min**
- Evaporation rate **10 %/h**
- Boil size **19.1 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	viking caramel pale	0.7 kg (23.3%)	77 %	8
Grain	Viking Pale Ale malt	1.3 kg (43.3%)	80 %	5
Grain	Viking Pilsner malt	1 kg (33.3%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	30 min	13.5 %
Boil	Oktawia	30 g	30 min	7.1 %
Dry Hop	Galaxy	25 g	5 day(s)	15 %