

# jolka

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **50**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **92 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.9%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (9.1%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mistral	40 g	20 min	7.5 %
Boil	Izabella	45 g	60 min	6.7 %
Boil	Amarillo	20 g	20 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s-04	Ale	Dry	11 g	---