

## Koop 5

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- Gravity **12.4 BLG**
- ABV ---
- IBU **120**
- SRM **5.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Fermentables

| Type  | Name              | Amount        | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.5 kg (100%) | 79 %  | 6   |

### Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Chinook  | 50 g   | 30 min   | 13 %       |
| Boil    | Citra    | 100 g  | 10 min   | 12 %       |
| Boil    | Amarillo | 50 g   | 1 min    | 9.5 %      |
| Boil    | Citra    | 50 g   | 1 min    | 12 %       |
| Dry Hop | WAI-ITI  | 50 g   | 3 day(s) | 4.1 %      |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 6 g    | ---        |