

Latoza kveik i us 05 Ale

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **39**
- SRM ---

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale (bestmalz)	3 kg (46.2%)	--- %	---
Grain	Pale Ale (viking malt)	1.3 kg (20%)	--- %	---
Grain	Heidelberg (bestmalz)	0.5 kg (7.7%)	--- %	---
Grain	Płatki owsiane	0.4 kg (6.2%)	--- %	---
Grain	Słód pszeniczny ?	1 kg (15.4%)	--- %	---
Grain	Carmel Pils (bestmalz)	0.3 kg (4.6%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook usa	20 g	50 min	11.7 %
Boil	Galaxy	15 g	15 min	14.5 %
Boil	Sabro	20 g	7 min	15 %