

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 % |