

## Latoza kveik i us 05 Ale

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- 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 %       |