

# Mityng

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **62**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (45.5%)	85 %	7
Grain	Weyermann - Pilsner Malt	2 kg (36.4%)	81 %	5
Grain	Weyermann - Carapils	0.5 kg (9.1%)	78 %	4
Grain	Weyermann - Pale Wheat Malt	0.5 kg (9.1%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Whirlpool	Citra	60 g	15 min	12 %
Whirlpool	Amarillo	30 g	15 min	9.5 %
Whirlpool	Equinox	60 g	15 min	13.1 %