

## Mityng2

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **50**
- 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	20 g	60 min	13 %
Boil	Galaxy	30 g	10 min	15 %
Whirlpool	Nelson Sauvin	90 g	5 min	11 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %