

## New

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **95**
- SRM **3.7**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **83 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.9 kg (78%)	82 %	4
Grain	Viking Pale Ale malt	1 kg (20%)	80 %	5
Grain	Biscuit Malt	0.1 kg (2%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	lunga	10 g	30 min	11 %
Boil	Mosaic	50 g	15 min	10 %
Boil	Chinook	20 g	15 min	13 %
Aroma (end of boil)	Mosaic	10 g	10 min	10 %
Aroma (end of boil)	Chinook	10 g	10 min	13 %
Aroma (end of boil)	Chinook	20 g	5 min	13 %
Aroma (end of boil)	Citra	10 g	5 min	12 %
Aroma (end of boil)	Chinook	20 g	0 min	13 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Dry Hop	Mosaic	40 g	6 day(s)	10 %
Dry Hop	Citra	30 g	6 day(s)	12 %
Dry Hop	Chinook	30 g	6 day(s)	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis