

## Pale Ale HOPIT

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **3.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **80 liter(s)**
- Trub loss **5 %**
- Size with trub loss **84 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **101.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **57 liter(s)**
- Total mash volume **76 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	16 kg (84.2%)	82 %	4
Grain	Viking Wheat Malt	3 kg (15.8%)	83 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	100 g	60 min	12 %