

Session V1

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **4.1**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (97.1%)	80 %	5
Grain	Platki owsiane	0.15 kg (2.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	30 min	13.5 %
Aroma (end of boil)	Chinook	30 g	0 min	8.5 %
Aroma (end of boil)	Centennial	15 g	0 min	10.5 %
Dry Hop	Chinook	30 g	6 day(s)	8.5 %
Dry Hop	Centennial	15 g	6 day(s)	10.5 %

Yeasts

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