

test

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **20**
- SRM **4.4**
- Style **American IPA**

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 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.94 kg (81.9%)	80 %	5
Grain	Viking Wheat Malt	0.75 kg (15.6%)	83 %	5
Grain	Caramel/Crystal Malt - 30L	0.12 kg (2.5%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lemon drop	200 g	5 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
hothead	Ale	Liquid	120 ml	---