

## Test kega

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **20**
- SRM **4.6**
- Style **American Pale Ale**

### 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (93%)	80 %	5
Grain	Biscuit Malt	0.3 kg (7%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	15 min	13 %
Boil	Chinook	35 g	1 min	13 %
Dry Hop	Chinook	40 g	---	13 %