

## Uro rob

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **44**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (78.9%)	80 %	5
Grain	Weyermann - Bohemian Pilsner Malt	0.5 kg (8.8%)	81 %	4
Grain	Pszeniczny	0.7 kg (12.3%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	25 g	60 min	16 %
Dry Hop	El Dorado	30 g	2 day(s)	15 %
Dry Hop	Nelson Sauvin	25 g	2 day(s)	11 %
Dry Hop	Calypso	30 g	2 day(s)	14.7 %
Whirlpool	Summit	25 g	10 min	16 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis