

# Kiribati

- Gravity **12.1 BLG**
- ABV ---
- IBU **19**
- SRM **6.1**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.5 liter(s)**

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3.8 kg (86.4%) | 80 %  | 7   |
| Grain | Monachijski            | 0.2 kg (4.5%)  | 80 %  | 16  |
| Grain | Strzegom Wiedeński     | 0.2 kg (4.5%)  | 79 %  | 10  |
| Grain | Pszeniczny             | 0.2 kg (4.5%)  | 85 %  | 4   |

## Hops

| Use for | Name          | Amount | Time     | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil    | Pacifica (NZ) | 5 g    | 60 min   | 4.8 %      |
| Boil    | Pacifica (NZ) | 5 g    | 25 min   | 4.8 %      |
| Boil    | Nelson Sauvín | 5 g    | 20 min   | 11 %       |
| Boil    | Nelson Sauvín | 5 g    | 15 min   | 11 %       |
| Boil    | Nelson Sauvín | 10 g   | 10 min   | 11 %       |
| Boil    | Pacifica (NZ) | 10 g   | 5 min    | 4.8 %      |
| Boil    | Nelson Sauvín | 5 g    | 0 min    | 11 %       |
| Dry Hop | Pacifica (NZ) | 25 g   | 4 day(s) | 4.8 %      |
| Dry Hop | Nelson Sauvín | 25 g   | 4 day(s) | 11 %       |
| Boil    | Pacifica (NZ) | 5 g    | 0 min    | 4.8 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11.5 g | ---        |