

Albig

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **54**
- SRM **4.5**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **2 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (87%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 0.5 kg (8.7%) | 78 % | 4 |
| Grain | Caramel/Crystal Malt - 10L | 0.25 kg (4.3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|-----------|------------|
| Boil | Citra | 30 g | 60 min | 12 % |
| Boil | Cascade | 20 g | 30 min | 6 % |
| Boil | Cascade | 20 g | 20 min | 6 % |
| Boil | Cascade | 20 g | 10 min | 6 % |
| Dry Hop | Citra | 20 g | 14 day(s) | 12 % |
| Dry Hop | Cascade | 40 g | 14 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 10.5 g | Fermentis |