

# Freyr 2019

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **84**
- SRM **3.8**

## Batch size

- Expected quantity of finished beer **4 liter(s)**
- Trub loss **0 %**
- Size with trub loss **4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **4.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Arsegan - Light	0.5 kg (76.9%)	90 %	8
Grain	Dingemans - Wheat MD	0.15 kg (23.1%)	82 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	15 g	60 min	7 %
Boil	Hallertau Spalt Select	15 g	30 min	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M10 Workhorse	Ale	Dry	2 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Herb	Lemongrass	17 g	Boil	60 min
Other	Orange Juice	1 g	Boil	60 min
Other	Orange Peel	2 g	Boil	60 min
Spice	Ginger	23 g	Boil	60 min
Herb	Mint	20 g	Boil	1 min
Herb	Elderflower Blossom	3.5 g	Primary	1 day(s)