

# Koala

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **51**
- SRM **4.7**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (28.6%)	80 %	4
Grain	Castle Pale Ale	2 kg (28.6%)	80 %	8
Grain	Pszeniczny	1 kg (14.3%)	85 %	4
Grain	Monachijski	1 kg (14.3%)	80 %	16
Grain	Słód owsiany Fawcett	1 kg (14.3%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	50 g	35 min	14 %
Aroma (end of boil)	Cascade	30 g	15 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	10 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Herb	Trawa żubrowa	10 g	Primary	4 day(s)