

# Milo Ale1

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **6.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Golden ale	5 kg (83.3%)	80 %	12
Grain	Viking malt Carabody	0.5 kg (8.3%)	--- %	3.7
Grain	Karmelowy Jasny 30EBC	0.5 kg (8.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	15 g	50 min	9.5 %
Aroma (end of boil)	Citra	25 g	12 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us 05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Czarny bez	75 g	Boil	30 min