

Mityng2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **50**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2.5 kg (45.5%) | 85 % | 7 |
| Grain | Weyermann - Pilsner Malt | 2 kg (36.4%) | 81 % | 5 |
| Grain | Weyermann - Carapils | 0.5 kg (9.1%) | 78 % | 4 |
| Grain | Weyermann - Pale Wheat Malt | 0.5 kg (9.1%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | Chinook | 20 g | 60 min | 13 % |
| Boil | Galaxy | 30 g | 10 min | 15 % |
| Whirlpool | Nelson Sauvin | 90 g | 5 min | 11 % |
| Dry Hop | Citra | 30 g | 3 day(s) | 12 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 10 % |