

test2

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **5.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.7 kg (61.8%)	80 %	5
Grain	Viking cookie malt	0.25 kg (9.1%)	75 %	50
Grain	Viking Wheat Malt	0.3 kg (10.9%)	83 %	5
Grain	Viking Vienna Malt	0.5 kg (18.2%)	79 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	30 min	7 %
Aroma (end of boil)	Mosaic	15 g	1 min	10 %
Boil	Marynka	8 g	30 min	10 %
Aroma (end of boil)	East Kent Goldings	10 g	1 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale