

## Uro 24

---

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **24**
- SRM **3**
- Style **American IPA**

### 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 **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

| Type  | Name                 | Amount      | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (100%) | 80 %  | 5   |

### Hops

| Use for             | Name             | Amount | Time   | Alpha acid |
|---------------------|------------------|--------|--------|------------|
| Boil                | Styrian Cardinal | 30 g   | 10 min | 9 %        |
| Boil                | Zula             | 30 g   | 10 min | 8.3 %      |
| Aroma (end of boil) | Oktawia          | 30 g   | 5 min  | 7.1 %      |
| Whirlpool           | Styrian Dragon   | 20 g   | 1 min  | 7.2 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |