

## 2024.9maj

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **7.1**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 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	Pale	5 kg (71.4%)	79 %	7
Grain	Viking malt carmel	1 kg (14.3%)	72 %	50
Grain	Carmel ale	1 kg (14.3%)	77 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Cascade PL	20 g	20 min	5.2 %
Aroma (end of boil)	Wai-iti	15 g	20 min	2.5 %
Boil	Amarillo	24 g	45 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	---