

## agg

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **32**
- SRM **4.3**

### Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7 kg (63.6%)	81 %	4
Grain	Viking Pale Ale malt	4 kg (36.4%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	10 min	12 %
Boil	Amarillo	10 g	30 min	8.7 %
Boil	Mosaic	20 g	45 min	12 %
Aroma (end of boil)	Amarillo	20 g	60 min	8.7 %
Dry Hop	Mosaic	20 g	7 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	34.5 g	---