

# falcon

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **50**
- SRM **4**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	15 g	60 min	14 %
Boil	Ekuanot	35 g	15 min	14 %
Boil	Falconer's Flight	50 g	5 min	10.5 %
Aroma (end of boil)	Falconer's Flight	20 g	0 min	10.5 %
Whirlpool	Ekuanot	30 g	0 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	20 g	Gozdawa