

# Ifko

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **3.6**

## Batch size

- Expected quantity of finished beer **24.5 liter(s)**
- Trub loss **1 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **24.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carapils	1 kg (22.2%)	100 %	4
Grain	Viking Pale Ale malt	3.5 kg (77.8%)	100 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	11 g	60 min	11 %
Boil	Amarillo	20 g	20 min	9.5 %
Aroma (end of boil)	Nelson Sauvin	15 g	1 min	11 %