

# Klarstein Test

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **46**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (58.2%)	80 %	5
Grain	Pilzneński	0.8 kg (14.5%)	81 %	4
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	Strzegom Wiedeński	0.5 kg (9.1%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Dragon	20 g	10 min	8.1 %
Boil	Styrian Wolf	30 g	60 min	12.7 %
Dry Hop	Styrian Dragon	80 g	4 day(s)	8.1 %
Dry Hop	Styrian Wolf	40 g	4 day(s)	12.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis