

## lov.vol

---

- Gravity **5.8 BLG**
- ABV **2.2 %**
- IBU **12**
- SRM **4.3**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.2 liter(s)**
- Total mash volume **5.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.5 kg (35.7%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.5 kg (35.7%)	75 %	30
Grain	Płatki pszeniczne	0.2 kg (14.3%)	85 %	3
Grain	Rice, Flaked	0.2 kg (14.3%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	10 g	5 min	12.8 %
Aroma (end of boil)	Simcoe	10 g	5 min	13.2 %
Dry Hop	citra	10 g	30 day(s)	13.2 %
Dry Hop	simcoe	10 g	30 day(s)	12.8 %