

# Milosz Keg

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **15**
- SRM **7.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **33.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Crisp	5 kg (73.5%)	58.7 %	6
Grain	Cookie viking malt	1 kg (14.7%)	76 %	50
Grain	Cara Blonde - Castle Malting	0.5 kg (7.4%)	--- %	---
Grain	Monachijski Ciemny Steinbach	0.3 kg (4.4%)	100 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	30 g	20 min	5.2 %
Boil	Wai-iti	30 g	20 min	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Ale	Dry	11.5 g	---