

# Ranger V1

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **86**
- SRM **6.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (42.9%)	55 %	6
Grain	Pilzneński	1 kg (14.3%)	50 %	4
Grain	Karmelowy Jasny 30EBC	1 kg (14.3%)	55 %	30
Grain	Płatki pszeniczne	1 kg (14.3%)	50 %	3
Grain	Płatki owsiane	1 kg (14.3%)	55 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Chinook	20 g	60 min	13 %
Boil	Chinook	20 g	40 min	13 %
Boil	Chinook	10 g	5 min	13 %
Dry Hop	Citra	30 g	7 day(s)	12 %
Dry Hop	Mosaic	30 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s33	Ale	Dry	11.5 g	---