

## Born To DIE

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **117**
- SRM **5.3**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	12 kg (85.7%)	80 %	5
Grain	Maris Otter Crisp	2 kg (14.3%)	83 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Amarillo	25 g	30 min	9.5 %
Boil	Simcoe	25 g	30 min	13.2 %
Boil	Mosaic	50 g	20 min	10 %
Boil	Citra	50 g	20 min	12 %
Boil	Amarillo	50 g	20 min	9.5 %
Boil	Simcoe	50 g	20 min	13.2 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Amarillo	50 g	5 day(s)	9.5 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	15 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	20 g	Boil	15 min