

Igor Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **22**
- SRM **4.1**
- Style **Gose**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12.5 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | Weyermann - Pilsner Malt | 2.5 kg (40.3%) | 81 % | 5 |
| Grain | Pszeniczny | 1.5 kg (24.2%) | 85 % | 4 |
| Grain | Briess - Carapils Malt | 1 kg (16.1%) | 74 % | 3 |
| Grain | Płatki owsiane | 1 kg (16.1%) | 60 % | 3 |
| Grain | Acid Malt | 0.2 kg (3.2%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|--------|------------|
| Boil | I | 20 g | 55 min | 11.5 % |