

# IRAN

---

- Gravity **12.6 BLG**
- ABV ---
- IBU **15**
- SRM **12.4**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **8 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 2.5 kg (45.5%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II | 2.5 kg (45.5%) | 79 %  | 22  |
| Grain | Melanoiden Malt             | 0.5 kg (9.1%)  | 80 %  | 80  |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 30 g   | 60 min | 5.1 %      |