

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 | --- |