

## Mityng2

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **50**
- SRM **4.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt   | 2.5 kg (45.5%) | 85 %  | 7   |
| Grain | Weyermann - Pilsner Malt    | 2 kg (36.4%)   | 81 %  | 5   |
| Grain | Weyermann - Carapils        | 0.5 kg (9.1%)  | 78 %  | 4   |
| Grain | Weyermann - Pale Wheat Malt | 0.5 kg (9.1%)  | 85 %  | 5   |

### Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil      | Chinook       | 20 g   | 60 min   | 13 %       |
| Boil      | Galaxy        | 30 g   | 10 min   | 15 %       |
| Whirlpool | Nelson Sauvin | 90 g   | 5 min    | 11 %       |
| Dry Hop   | Citra         | 30 g   | 3 day(s) | 12 %       |
| Dry Hop   | Mosaic        | 50 g   | 3 day(s) | 10 %       |