

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **46**
- SRM **3.3**

### 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 **9.4 liter(s)**
- Total mash volume **12.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (64.1%)	80 %	5
Grain	Pszeniczny	0.5 kg (16%)	85 %	4
Grain	Cara-Pils/Dextrine	0.5 kg (16%)	72 %	4
Grain	Caramel/Crystal Malt - 20L	0.12 kg (3.8%)	75 %	39

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	5 g	60 min	9.5 %
Boil	Simcoe	7 g	30 min	13.2 %
Boil	Citra	7 g	30 min	12 %
Aroma (end of boil)	Simcoe	4 g	15 min	13.2 %
Aroma (end of boil)	Citra	10 g	10 min	12 %
Aroma (end of boil)	Simcoe	10 g	10 min	13.2 %
Aroma (end of boil)	Amarillo	5 g	10 min	9.5 %
Aroma (end of boil)	Simcoe	7 g	5 min	13.2 %
Aroma (end of boil)	Amarillo	7 g	5 min	9.5 %
Aroma (end of boil)	Amarillo	15 g	0 min	9.5 %
Aroma (end of boil)	Citra	10 g	0 min	12 %